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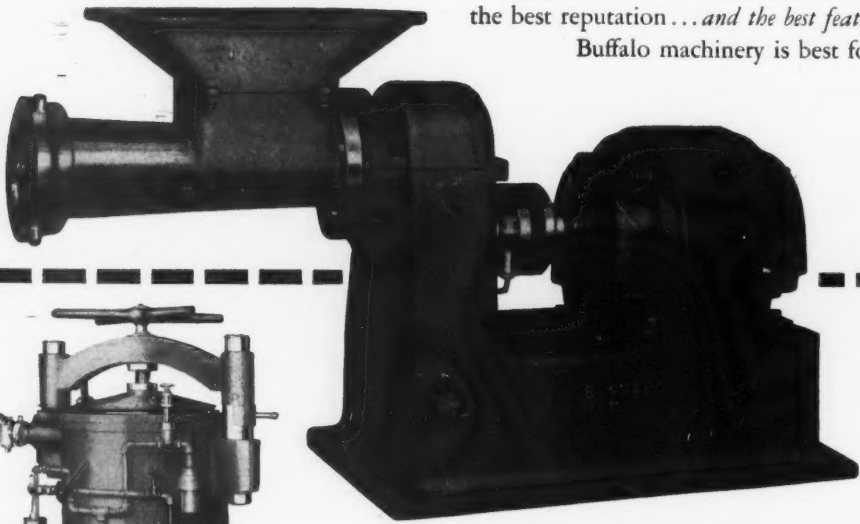
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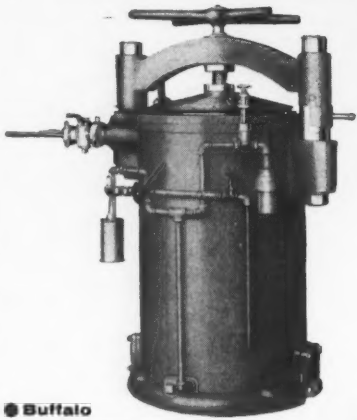
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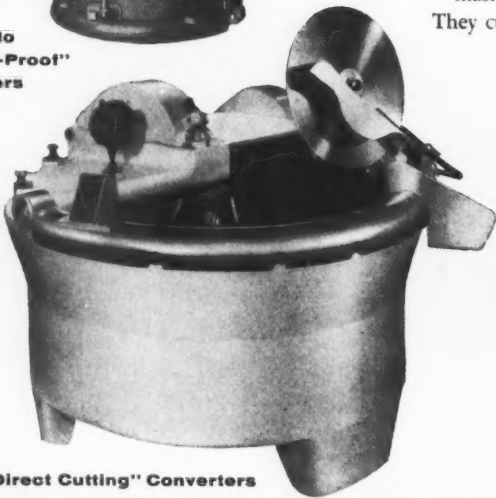


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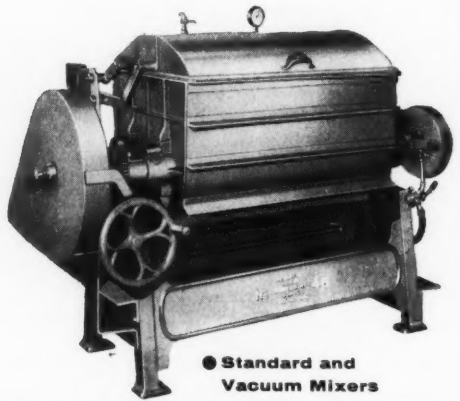
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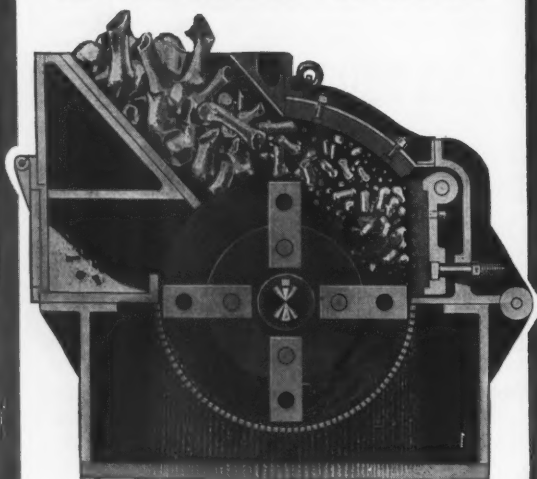
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THE NATIONAL *Provisioner*

VOLUME 133

JULY 2, 1955

NUMBER 1

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News and Views

THE NATIONAL

PROVISIONER

VOL. 133 No. 1

JULY 2, 1955

Hopeful Signs

Entirely apart from the promise of greater volume for American pork plants, the USDA spring pig crop report contains a couple of other hopeful signs.

First, the number of pigs saved per litter at 6.90 is the same as the record high attained last year. While average performance in this respect is still not good—especially when experts believe that suckling pig losses could be halved if recent innovations in the field were universally employed—it does show that gains are being made and held. More and meatier hogs marketed per breeding unit, and thus more pounds of pork raised, processed and marketed with greater economy, should help pork in its competition with other protein foods.

Second, continuation of the trend toward earlier spring farrowings should bring a further "spreading" of hog marketings and slaughter over the late summer, fall and early winter months. This, of course, should be the long-run result of the lengthening of the farrowing period, but in any one season early pigs may not necessarily be marketed early.

In the case of the fall pig crop, late farrowings (September-November) are increasing in popularity; this should help alleviate the "mid-summer madness" which sometimes afflicts pork packers during the season when hog supplies are smallest.

Since there will be more hogs to handle during the balance of the year, and since good percentages of these should be finished early, we hope that producers will market their stock in an orderly and even manner and will realize that while processing plants, distribution channels and consuming outlets are capable of considerable expansion, extreme overloads must almost inevitably force price reductions.

For the pork packer the trend toward a more uniform year-around business promises operating, buying and, perhaps, sales advantages. However, it also entails some revision of policies and procedures in almost every department. Seasonal thinking, whether in connection with maintenance plans, labor supply management, inventories or sales promotion, must be modified to meet the changing situation.

State Participation in the cost of Florida's compulsory meat inspection program on the same basis as in the past was assured this week, representing a victory in a month-long fight by the Florida Independent Meat Packers Association to prevent the entire burden from being shifted to packers on July 1. The State Livestock Board had informed packers that meat inspection fees would be increased sharply as of that date because the 1955 Legislature failed to appropriate any funds for the service. Last year the packers paid 61 per cent and the state 39 per cent of the \$311,000 it cost to inspect the 177 plants under the Florida program.

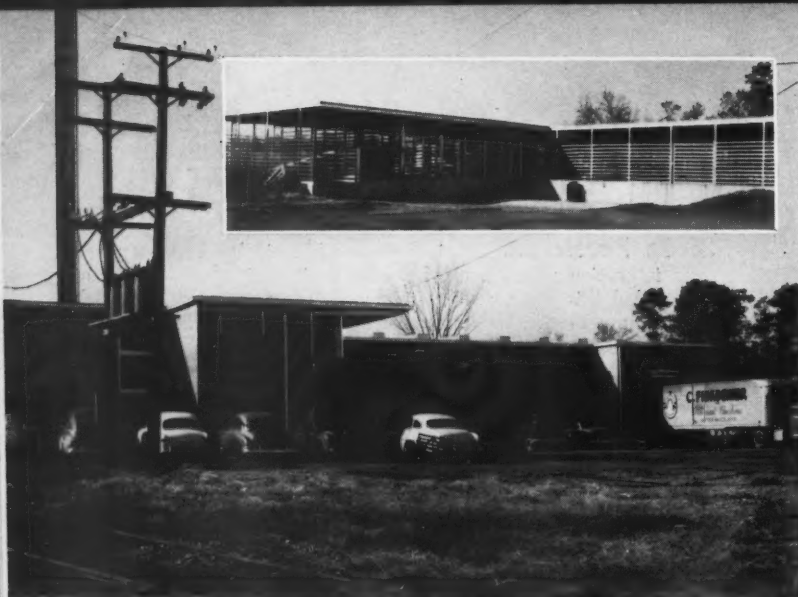
The state will continue to pay 39 per cent of the cost, Governor LeRoy Collins and his cabinet finally agreed Tuesday in a meeting in Tallahassee with a delegation from the Florida Independent Meat Packers Association. The group was headed by James J. Swick, association president and president of Copeland Sausage Co., Inc., Alachua. The cabinet earlier had turned down a request by the Livestock Board to authorize release of money from the governor's fund to pay any share of the inspection costs.

The new fee scale resorted to by the Livestock Board would have doubled fees for those now paying \$5 to \$50 a week and would have increased to \$100 those now paying \$50 to \$100. Since \$100 a week is the legal maximum that can be charged against any packer under Florida statutes, the increase would have fallen heavily on the state's small packers. Swick said perhaps half of the small packers would have been forced out of business.

Suit brought in Circuit Court in Tallahassee by three firms to challenge the action of the Livestock Board in increasing its fees now will be dropped, Swick said. Complainants were Lykes Bros., Inc., Tampa, Jones-Chambliss Co., Jacksonville, and Copeland Sausage Co.

New Chairman of the National Live Stock and Meat Board is John F. Krey, president of Krey Packing Co., St. Louis, who represents the American Meat Institute on the Board. He was elected at the Board's 32nd annual meeting in Chicago, succeeding G. Norman Winder, Denver, of the National Wool Growers Association. Winder was named vice chairman. Frank Richards, Chicago, of the National Society of Live Stock Record Associations was re-elected treasurer, and Carl F. Neumann was renamed secretary-general manager. Named to the board of directors were: Rue McNay, St. Louis, representing the National Livestock Exchange; W. D. Farr, Greeley, Colo., Colorado-Nebraska Lamb Feeders Association, and Charles Shuman, Sullivan, Ill., American Farm Bureau Federation.

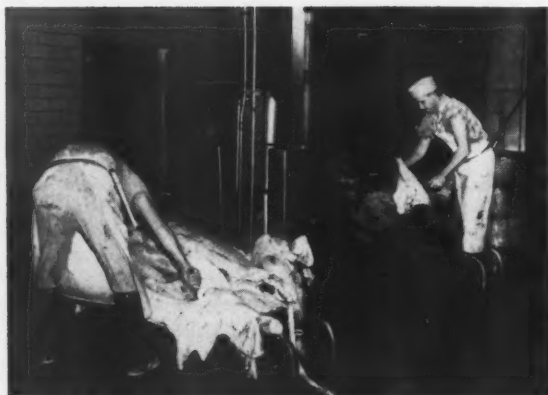
Prospects for Reducing livestock deaths and injuries in transit through improved truck design or improved methods of handling will be explored at a meeting arranged by NIMPA for Friday, July 15, in Washington, D. C. The meeting will begin at 10 a.m. in the California Room of the Statler Hotel. Representatives of various segments of the meat packing and transportation industries have been invited to participate in the discussion of this serious problem. John A. Killick, NIMPA executive secretary, said designers of some of the largest trailer manufacturing concerns have indicated they are anxious to do everything possible to cooperate with the meat packing industry to reduce losses.



ABOVE IS exterior view of loading dock side of plant. New livestock pens are shown in inset, the two-level unloading chute being located at the left.

Cramped for elbow room, amiable Finkbeiner brothers pool years of packinghouse know-how and build versatile, expandable dressing plant on outskirts of Little Rock

Business Up, They Move Out



FLOORSMEN are aided in their work with permanent cradles that are used instead of pritch plates.

LOOKING for Otto Finkbeiner? You'll find him in the rendering department." Sure enough, there was the vice president of C. Finkbeiner, Inc., Little Rock, loading the crackling press. Before stopping to visit, he dashed to the Yeomans transporter to clear the line, then paused to explain that he was breaking in a new man in the rendering department.

This episode explains, to a great degree, the success of the two brothers, Frank, president, and Otto Finkbeiner, with their company. They have an intimate contact with the plant, its operations, employes and customers. They had to learn the business quickly, for management was thrust upon them some years ago when an accident caused their father's death. Frank was 19 and Otto, 17.

How well they learned is exemplified best by the recent plant expansion. Besides making sizable additions to the sausage kitchen, located uptown, the firm has constructed a new single-level dressing plant on the outskirts

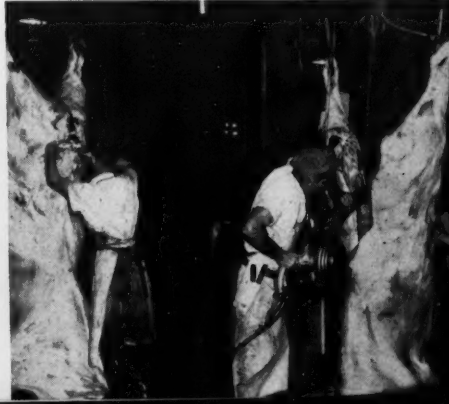
HAND SAW is here employed to open breast bone while carcass is on cradle.



EMPLOYEE moves viscera truck into position as eviscerator frees intestines.

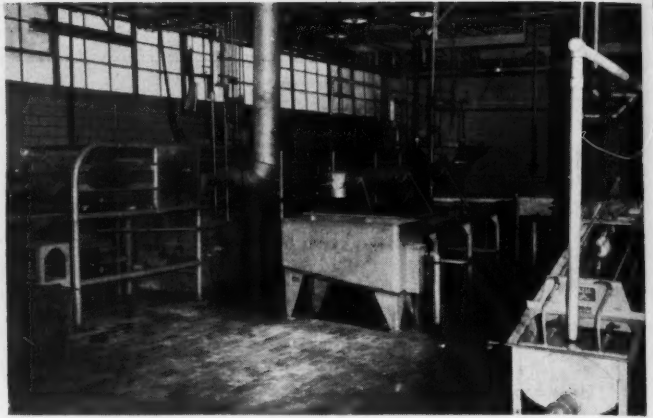


AT THE FULL hoist position carcass is split with aid of power saw.





THIS VIEW of hog scalding tank shows the dehairer's throw-in cradle at far end.



ABOVE IS the hog and calf viscera inspection and work up area of the new plant's combination dressing department.

of the same," Frank commented.

Present equipment has inherent production economies. The hog kill is conveyORIZED with specialized equipment for the handling of viscera. Beef dressing, in turn, has ample work area for unhindered carcass movement and top quality workmanship.

The livestock pens which adjoin the building are equipped with steel bars for bruise-free cattle holding. Floors are of rough concrete for better footing and roofing affords protection from the weather. The pens include a multi-level unloading dock and scalehouse.

All species move into the plant at one central spot. The bleed areas have common piping for transporting blood to the blood drier. A stationary hog washer is located at the end of the 24-ft. bleed rail. Cool water sprays wash off the excess dirt that may be on the hog, facilitating scalding and dehairing. The 37-ft. scalding vat is

paralleled by steel poler platforms.

The throw-in cradle of the Boss hydraulic dehairer is located at the end of the vat. The throw-out cradle deposits the hog carcass on the gambreling table. Carcasses then move past hand operated singers and onto the pusher type conveyor which carries the hog through the remaining dressing operations.

All of the operations that give off heat, such as scalding, are isolated from the rest of the dressing department by a separating wall. As the area is vented through skylighting, only a minimum of heat and steam escape into the rest of the department.

The shaving operation is the first performed along the powered conveyor. Platforming places the butchers in proper position. The shaving line is 32 ft. long. At the end, the conveyor makes a right angle turn into the main dressing department.

After bung dropping and pizzle

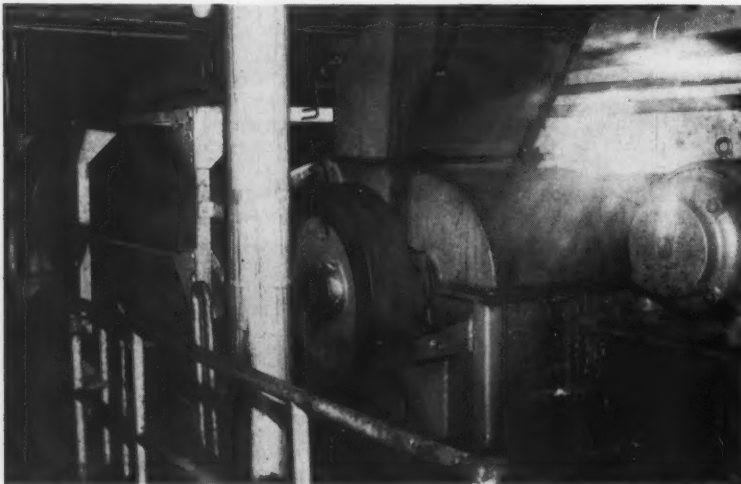
removal, the carcass moves to the eviscerating section. A 30-ft. pan-type viscera conveyor is used for both hogs and calves. Hog heads are severed and placed in pans at this point. Calf heads also are severed, washed and then placed on pans along with viscera. The viscera conveyor has a thermostatically controlled pan washing section which is hooded and equipped with a fan vent. As the viscera passes inspection, the hog carcass is split.

A transfer point is located at the end of the eviscerating section where viscera are separated and chuted to the workup areas. The heads also are removed and passed to the head table. At the viscera separation table the caul and gut fats are removed and chuted to a wash table. The stomach is opened and washed. The chitterlings are removed, flushed and cleaned on Globe cleaning units which expedite the operation by flushing the whole gut as it is milked by hand to loosen the soil particles.

In the meantime, the split carcasses pass the final inspection station and the leaf pulling and scraping stations after which the necks are washed and the carcasses glide down to the scaling rail.

One rail scale records the weight on all dressed carcasses as they move into the chill cooler.

On the beef side two skinning cradles are used. In line with the cradles is the head workup area. The heads are removed, inspected and worked up in an area close to the carcass drop. The full hoist work area has an associated alignment of viscera cleaning equipment. There is a separate pluck table and a paunch table onto which a hoist lifts the viscera. Again the ruffle and gut fats are saved. The stomach is opened, emptied and then moved through the



AS PART OF equipment in the inedible rendering materials accumulation room is this hasher-washer that is charged by chute from the dressing floor.

balance of the tripe processing steps.

The length of the beef dressing section from the drop to the splash wall is 44 ft. There is an aisleway between the half and full hoist areas of 9 ft. to permit rapid movement of trucks to sterilization, hide cellar, etc.

All the fancy meats move progressively toward the offal cooler. Tripe is scaled in an area adjacent to the cooler. The finished pork offal items end at the shortest distance to the offal cooler from the pork side.

The centralized location of the truck sterilization area lessens movement. The room is close to the paunch table, the point from which most of the trucks needing sterilization will come.

From the full hoist position, the split and scribed beef travels past the washing and shrouding station. The use of a splash tile wall conserves the area needed for this operation. The washed and shrouded carcasses again pass the central scaling section and move into the chill cooler.

Calves move from the bleeding area into the main dressing area. The washing operation is performed from a movable platform with high pressure sprays. The calves then advance to the legging station which is directly in front of the hog carcass washing station. The calves are gambreled and transferred to a pusher conveyor



WORKERS BUILD up pack of hides in roomy new cellar.

which then carries the carcasses past the eviscerating and scaling stations and into the cooler.

Rimming the outer side of the building are the various auxiliary departments, including the rendering operations.

The inedible rendering charging room is located at a sub-grade level. Equipment includes a Globe-Yeomans transporter, hasher-washer and hog. The two conditioning units are charged directly from chutes in the truck sterilization room. As the room is located on the dressing floor, a minimum of trucking is achieved and in-

edible material need not be hauled through other departments in the plant.

Inedible material from the hog and hasher-washer is charged directly into the transporter and blown to the rendering tank. Otto states that the transporter saves time and helps improve plant sanitation. Further, the transporter can act as an accumulator, holding material while a cook is completed.

Actual charging of the cooker, which is located on the main floor, takes only a few seconds. Rendered material is

[Continued on page 27]

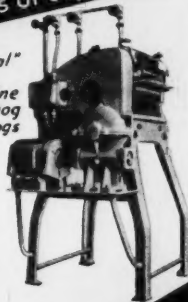
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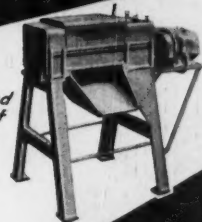


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U bars are wide, long, and heavy. Overlapping side flights attached to conveyor plates prevent side friction and insure quick, positive delivery of hogs from tub into machine.

Frame and panels are of cast iron. Panels are heavily ribbed on outside to prevent warping, but smooth inside providing no ledges for attraction of corrosive scurf and moisture.

Motor mounted on top of dehairer drives machine thru roller chain to drive shafts. The drive to hair conveyor shaft is thru roller chain and bevel gears, and operates independently.

The lower shaft with ten point scraper stars runs at 55 RPM; the upper shaft with six point scraper stars runs at 100 RPM. Both shafts turn in the same direction.

Spray pipes for spraying hogs with hot water are provided; a recirculating hot water box can be incorporated if desired.



Discharge end showing heavy U bars and spiral formation of belt scrapers.



Jumbo U bar with 10 point star on lower shaft and 6 point star on upper shaft.

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Operations

Here Are Ways to Save Dollars by Saving Water

By H. NYE JOSLEYN

MODERNIZATION in the use of water about the plant presents an easy way for executives and engineers to introduce ideas that will not only materially reduce operating costs but also may improve production and quality of product.

Unbelievable as it may seem, advantages well worth the effort can be obtained in 70 to 80 per cent of meat packing plants. Appropriate action can reduce monthly water bills by appreciable amounts. One medium size packer recently lowered costs better than \$1 per employe to save around \$1,000 every 30 days. On this basis, carelessness and misuse of plant water can have much significance.

Although water is one of the most important commodities in the meat plant, it is so casually accepted as to be frequently one of the most abused. Being little appreciated in day-to-day operations, water is seldom considered a problem except at times of marked inadequacy when product is spoiled by dirty water or operations are held up by the short supply.

There are many ways in which improved utilization of water can save money. Continual small "drains", excessively high costs of procurement and expensive treatment can add up to staggering annual amounts. Factors to be considered in the economical use of water in existing plants include possible variations in the source of supply; required treatment; efficient distribution; leaks, psychological edu-

cation in use; sewer construction and organization of a planned survey.

The primary source is more important than is many times realized. It is not only desirable to have adequate volume, but also quality and composition are important factors in the cost of treatment. Regardless of where the water is obtained there is a good chance that appreciable sums will have to be spent on treatment. Balance the first economy of the source against the cost of chemicals used in boiler feed-water treatment; the cost of softening; the results of hard scale; dirtying of cooking equipment; advantages of obtaining cooler water for condensers and drinking, and numerous other factors involved in heating, boiling, evaporating or cooling. Advantages may be found in the selection of water from different wells, in city water, or in dual systems from several origins.

Undesirable characteristics of water which may require expensive treatment are dissolved minerals, absorbed gases, sediment, color, taste and microorganisms. Individual uses indicate the allowable tolerances for each impurity. While it may be cheaper to pump water from a private source, some plants buy water from outside to have available a better quality or temperature, or an alternate supply for fire protection and other purposes.

Necessary treatment may involve one or several of the following basic processes: *Aeration* by agitation or

spraying removes many undesirable gases such as hydrogen sulphide, carbon dioxide and volatile organic matter while also oxidizing iron and manganese to make them easier to remove later. *Coagulation* combines freely separable compounds so that they can be readily filtered out. Chemicals added for coagulation are alum, ferric sulphate, chlorinated copperas, activated silica or clay. *Filtration* passes the water through beds of graded sand or other material to remove suspended matter and turbidity. *Softening* is effected either by precipitation or ion-exchange. Precipitation uses lime (calcium hydroxide) and soda (soda carbonate) to reduce the scale-forming calcium and magnesium salts into a sludge which is filtered and settled out. Ion-exchange, unlike the lime-sodium method, leaves no precipitate. Water passes through beds of "zeolite" or synthetic resins to eliminate the impurities in a soluble form. By exchanging the sodium ions for those of calcium and magnesium the hard scale forming carbonates and sulphates are made completely soluble. *Distillation* frees water from all except volatile impurities but is not generally used because of high cost. Other less common ways of conditioning may be required in exceptional cases. By combining several ways of treatment extremely pure water can be produced.

More Used Than Needed

Large volumes of water are wasted by simply using more than is needed to obtain the desired result. Flooding the hair chute under the hog scraper, or the conveying chute to the gut hasher, not only wastes water but is likely to hinder operations by plugging the chute or equipment when delivering product in gobs instead of an even continuous flow. Increasing the inclination of chutes or conduits to obtain greater flow by gravity may save water and do a better job. Increased amounts of water which may be required for short periods to clean meat or flush sewers should not be used as an excuse to leave the full volume flowing at all times. Insufficient temperature may call for using a greater quantity of water than would otherwise be needed for such

Do You Know That—

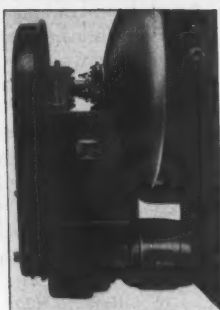
Based on 50 pounds average water pressure:

	Consumes			Costs
	Gallons per day	Gallons per month	Cubic Feet per month	At \$0.20 per 1000 gals.
A Dripping Water Faucet	15	450	60	\$0.09
1/32" opening	264	7,920	1,056	1.58
1/16" opening	943	28,300	3,773	5.66
1/8" opening	3,806	114,200	15,227	22.84
1/4" opening	15,226	456,800	60,907	91.36
1/2" opening	60,900	1,827,000	243,600	365.40

These are only some of the smaller wastes that may be found. The pressure given is at a minimum and the cost less than in many plants.

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MANUFACTURERS OF
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operations as cleaning casings or general cleanup. Water used in condensing the vented fumes from rendering tanks can be kept at a minimum by better observation and discipline in operation.

To cut down wasted flow in lavatories, showers and drinking fountains, where water is often left running to assure desired temperatures for occasional use, consider the recirculation. The supply is piped so that it is maintained in a steady flow from the cooling or heating equipment, in a closed circuit, close to the points of consumption about the plant. When valves are opened the optimum temperature is immediately available without waiting and unproductive running.

In cooling the jackets of refrigeration and air compressors and other similar machinery, a rule of thumb to prevent waste is that the water should feel warm, not hot or cool, to the touch. Any slight coolness should be absorbed by the machine.

Study of main line sewage flow at both peak and low periods may not only indicate waste of product, but will also show up excessive use of water. Identification of areas of overconsumption can be accomplished by coloring suspected streams with the strong purple resulting from sprinkling in potassium permanganate crystals or some other equally strong dye.

Inspection Reveals Waste

For special kinds of clean-up, some plants utilize water pressures up to 300 psi., not only to save water, but to do a better and faster job on such hard-to-clean places as smokehouses, trucks and refrigerated box car enclosures. Pressure is obtained by means of jet propulsion or piston pumps, either centrally located or installed individually near the points of use.

While it may seem that ordinary visible leaks are readily identified and repaired, this is sometimes neglected through lack of organization or discipline. How much water is lost by being run directly to the sewer without performing any useful function? It may be an enlightening experience to walk slowly about the plant on a Sunday or other down day and casually listen and observe. How many drinking fountains were left running? Can gushing be heard in shut down condensers? Are meters clicking away at an excessive rate? Is the catch basin running with no one in attendance? Such an inspection in one average sized packing plant showed up two 1 1/4-in. water lines left running wide open through condensers; nine drinking fountains turned on; excess-

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full flavor

to zoom your frankfurter sales



MAYER'S *Prepared*
FRANKFURTER SEASONINGS

for pleasing appearance and color

for uniformity of flavor

for scientifically controlled quality

H. J. MAYER & SONS CO., INC.

6815 South Ashland Avenue—Chicago 36, Illinois

Plant: 6819 South Ashland Avenue

In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

sive use of water in the stockpens and one small underground leak located by tracing an unidentified sound. Occasional detailed inspection by a qualified person may pay far more than the cost of the service.

Large surges in meter readings or monthly billing may indicate underground or otherwise indiscernible leaks. A severe break in a 2-in. supply line feeding a large stockyards was traced by such an indication. Listening devices borrowed from the municipal water department served to pinpoint the leak which was excavated and repaired to save over 100,000 gal. of water each 24 hours.

Opportunities for multiple use of water can be found in almost any plant. Clean water, discharged from one use, can be perfectly suitable for another. By first running incoming water through closed engine room condensers, before continuing it on to other plant uses, up to one-third or more of the total amount consumed has been saved. Other advantages of this procedure lie in the more efficient operation of refrigeration equipment as indicated by lowered condenser head pressures and by an economical rise in water temperature preceding feeding to hot water heaters. Because a large volume of "free" water can be efficiently run through the condensers the temperature rise is so slight as to be ordinarily unnoticeable in general plant use. Under

this procedure an automatically controlled by-pass is piped around the condensers to assure constant pressure and volume for processing. A high-head pressure relief valve protects engine room equipment against any sudden cessation of the water flowing into the main body of the plant. Water, uncontaminated in cooling or running through coils, may often be utilized in step-by-step fashion from one process requiring a low temperature to others in which a higher temperature can be tolerated. Final use of the water may be more advantageous because of accumulated warmth. Possibilities are endless; be on the lookout for practical applications.

Pinpoint Waste Through Survey

Many times better water management starts off with a survey by an assigned engineer who is given enough help to assure positive results. Or, a water committee is set up consisting of a plant engineer with key men from the big water-using departments. To assure success enough authority must be given to allow effective action. A complete water investigation is made and followed up by a report listing specific steps to be taken to cut down water consumption and reduce excessive costs. The savings to be expected are included. Expenditures to save water that indicate a return of the investment in a mini-

mum of one year's time should be seriously considered.

A planned systematic water survey might make use of a form similar to the one below. One general report sums up the entire plant. Others break down the requirements and use of individual departments. A common error to consider is that of wasting money to bring all water up to the strict requirements of some minor applications. Similar reports may prove valuable in estimating the needs for plant expansion.

Because it has been proved that people waste any commodity that is thought to be "free", a successful water-saving project must persuade individuals of the importance of conservation. An effective way is by metering water delivered to each department of major use and by estimating the supply to smaller applications. Monthly or weekly reports provide means for a direct charge against the department. An incentive is given to reduce consumption and engineering help is welcomed.

To make sure that water flows only when and where needed, do not neglect the possibilities of automatic controls. Float and pressure controls for tanks, thermostatic valves in hot and cold water lines, or stop and start controls so that water flows only when equipment is in operation, are examples that have been found profitable. Pipe nipples filled and redrilled to a smaller size or orifices placed in pipe lines, have been used as limiting devices when other means fail.

Excessively high cost due to the varying uses of water is everybody's business. Only through teamwork of every department in the plant, guided by those who understand the problem, can sound results be obtained. The elimination of hidden costs, together with the probability of bringing related over-expenditures into the open, is worth any additional effort. ■

FORM FOR SURVEY OF PLANT WATER

	Other	Other	Oil Dirt	Low Pressure	Not Needed to Run Continually	Volume Indadequate	Amount Wasted	Should be Cooler	Could Use Warmer	Multiple Use Possible	Cost of Treatment	Hardness	Temp. of.	Max. Gallons Per Day
PLANT TOTALS														
Kill Floor														
Cut Floor														
Lard Dept.														
Inedible Dept.														
Canning														
Curing														
Gen. Plant Cleanup														
To Keep Sewers Open														
Engine Room														
Truck and Car Washing														
Stockyards														
Fire Protection Standby														
Other														
HOG KILLING														
Hair Scraper														
Casings, Wash & Convey														
Scalding Tub														
Spray Washing														
Head Bench														
Inedible to Gut Hasher														
Clean Pans & Trucks														
Sterilizer & Sinks														
Drinking Fountains														
Cleanup During Operation														
Cleanup Nights														
Other														
Other														
INEDIBLE BY-PRODUCTS														
Atmospheric Condensors														
Vacuum Pumps														
Catch Basin														
Gut Hasher														
Drinking Fountains														
Cleanup														
Other														
Continued with Engine Room, Processing and All Other Departments														

Beef Cattle Conference Set at U. of C., Davis

A beef cattle conference, sponsored by the University of California in cooperation with the California Hereford Association, will be held on the university campus at Davis September 22 and 23.

Plans will be made for as many as 400 at the two-day meeting, to which persons interested in every phase of beef cattle production are invited, according to Harold H. Cole, chairman of the department of animal husbandry at Davis. The program will include panels on management, breeding, and feeding.

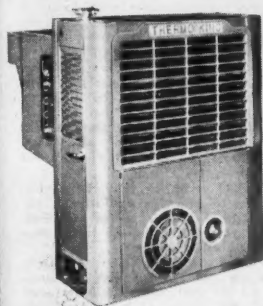
Check First!

before you buy—see why

Thermo King

is tops in
truck refrigeration

Exclusive features make THERMO KING outstanding in the field of truck refrigeration. Patented one-piece self contained package . . . patented stop-go engine operation made possible by an integral starter-generator . . . quick action automatic defrost. THERMO KING gives you more refrigeration for your money!



New THERMO KING "pancake" model fits the new cab-over-engine tractor and longer trailer trend in trucking.



**U. S. THERMO
CONTROL CO.**

44 South 12th Street
Minneapolis, Minnesota

Authorized service and genuine parts—from coast to coast!

New MIB Memorandum Deals With Use of Ascorbates

Use of ascorbic acid and sodium ascorbate in the preparation of meat food products is the subject of MIB Memorandum No. 217, dated June 15. The memorandum, which supersedes Memorandums 194, 205 and 218, reads:

"Ascorbic acid or sodium ascorbate may be added to the pickle in which pork and beef products are cured or packed. Such pickle shall not contain more than $7\frac{1}{2}$ oz. of ascorbic acid or sodium ascorbate to 100 gallons of pickle. Marking and labeling to show the addition of these materials is not required.

"Ascorbic acid or sodium ascorbate may be used in the preparation of cooked, cured, comminuted meat food products in amounts not to exceed $\frac{3}{4}$ oz. of ascorbic acid or $\frac{7}{8}$ oz. of sodium ascorbate for each 100 lbs. of fresh meat or meat by-product. When used in such products, they shall be included in the statement of ingredients as ascorbic acid or sodium ascorbate, as the case may be.

"A solution containing not more than 5 per cent ascorbic acid or sodium ascorbate in water or brine may be applied prior to packaging to the outer surface of sliced or unsliced cured pork and beef products and comminuted meat food products. The addition of such solution shall be by means of an atomizer or similar device and shall not result in the addition of significant amounts of moisture to the product. When ascorbic acid or sodium ascorbate is applied in this manner, it shall be included in the statement of ingredients for those products which require this labeling feature."

High Court Upholds Sale Of Omaha Plant to Wilson

The Nebraska Supreme Court has upheld the dismissal by U.S. District Court in Omaha of a stockholder's suit seeking to halt the dissolution of Nebraska-Iowa Packing Co. and to prevent the sale of its Omaha plant to Wilson & Co., Inc., Chicago.

The Supreme Court pointed out that Leo J. Kowalski, the Nebraska-Iowa stockholder, filed his petition four months after the sale was approved at a stockholders' meeting August 4, 1952. The meeting was the place for the sale to be challenged and the plaintiff "did not avail himself of that forum," the court said.

The District Court had sustained a defense motion for dismissal of the suit following trial hearing.

NSC Reports Meat Industry Safety Record Consistent

Forty-four of the 85 firms participating in April, the tenth month of the meat packers' safety contest sponsored by the National Safety Council, operated with perfect safety records.

The cumulative ten-month (July-April) accident frequency rate was 8.11 per cent and showed no change from the same period for 1954. The April frequency rate of 7.77 per cent showed an increase over the March rate of 6.59 per cent.

In Division I, Group A, covering slaughtering and meat packing plants operating more than 1,400,000 man-hours, the average accident frequency rate for April was 7.68 per cent as compared with 6.26 for March and the July-April figure of 8.01 per cent. Leading with low rates in this group were Swift & Company, So. St. Joseph, Mo., with .55 per cent and Kingan Inc., Indianapolis, with 1.19 per cent. Nine other contestants out of the 14 participating firms chalked up a rate of less than 10 per cent.


In Division I, Group B, comprising packing and slaughtering firms with 500,000 to 1,400,000 man-hours, the April rate was 7.31 per cent; the July-April frequency was 5.75 per cent and the March figure was 6.22 per cent. Swift & Company of Los Angeles had a perfect safety record while Plankinton Packing Co., Milwaukee, attained 1.75 per cent for April. Seventeen other firms in this group, excluding Swift and Plankinton, reported frequency rates of less than 10 per cent. Only three firms had frequency rates of more than 10 per cent.

In Division I, Group C, represented by firms operating with less than 500,000 man-hours, the average frequency rate for April was 11.9 per cent while the July-April figure was 9.99 per cent. The Swift & Company plants at San Antonio, Tex., and Ocala, Fla., and the Plankinton Packing Co. at Menominee, Mich., all achieved perfect rates. All 14 firms in this group operated with frequency rates of less than 7 per cent.

Red Stripes Illegal Now


The Canadian Health Department has warned that the use of red stripes on bacon wrappers became illegal at the end of June. The Department said its food and drug inspectors will keep a careful eye on Canadian retail shops in the first week of July to make sure the wrappers are no longer in use. Any found will be confiscated, and violators may be prosecuted.

HERE'S WHAT TYPICAL USERS SAY about the model 54 GLOBE Silent Cutter

 Henry Fischer Packing Co.
PORK AND BEEF PACKERS
Louisville, Ky.
February 25, 1955

Gentlemen:
We have just completed a year's operation of our first Globe Silent Cutter and the second has been in use since last August. We are pleased to report that both machines are used daily and the result of their performance is very satisfactory.

Yours very truly,
HENRY FISCHER PACKING CO., INC.
Carl T. Fischer
Carl T. Fischer

TAKE A BITE AND TASTE THE DIFFERENCE 

Dear Mr. McQueen:
In reply to your letter of October 6th with reference to the Globe Silent Cutter that we purchased from you the earlier part of this year, we are listing some points which we believe are of mutual interest to any manufacturer.

1. The bowl and knives on our Globe silent cutter are independently driven.
2. The worm driven bowl has been eliminated and is operated by a separate gear reduction unit. We feel that this assures less maintenance.
3. The perfect seal on the knife shaft prevents absorption of the meat juices into the bearing of the knife shaft housing.
4. Your new Globe Silent Cutter is easily kept clean because of the fact that the cover and knife shaft are raised completely from the bowl at the time of washing.
5. The cutting operation is very satisfactory, and a smoother emulsion is obtained in a shorter period of time, thereby reducing the rising temperature of the meats in the cutter.

We have been using this cutter now for a period of six months, and wish to assure you that we are well pleased with its operation and are happy to recommend this cutter.

Yours very truly,
WEISEL & CO.
Carl Weisel
President

The GLOBE Company

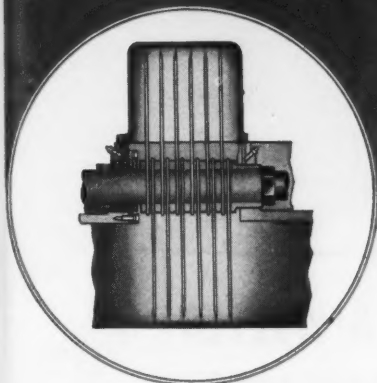
Manufacturers since 1914

4000 S. Princeton Ave.

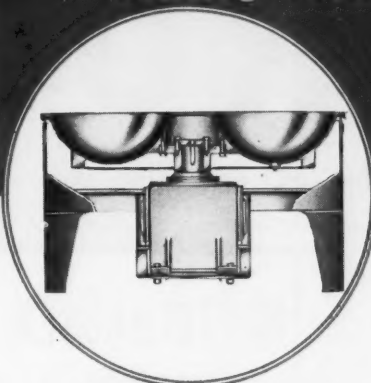
Chicago 9, Illinois

THE NATIONAL PROVISIONER

Three **NEW EXCLUSIVE** features make this **Globe Silent Cutter** better for • **Cutting Sausage Meats** • **Cutting Sausage Costs**



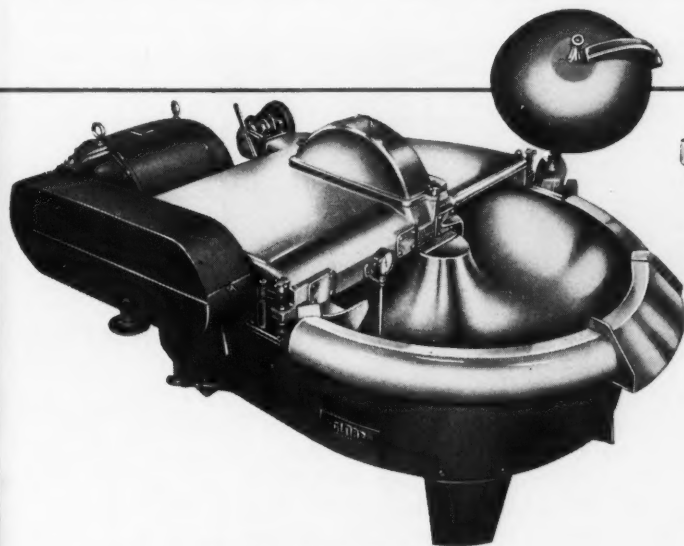
New Knife Arrangement—Cross section through new knife arrangement showing twelve knives (either sabre or double edge straight type knife) for faster work at decreased friction, less H.P. and less heat for a cooler mix.



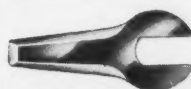
Specially Designed Transmission drives bowl separately. All ground gears and bearings run in oil and are ENCLOSED to give a completely grease-free condition at those "hard-to-clean" surfaces under the bowl.



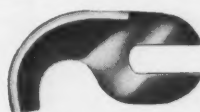
Hinged Lid—entire cover swings up to make bowl easily accessible and in full view for quick, easy cleaning. Knife spindle is completely inclosed by non-wearing stainless steel labyrinth seals to prevent meat from entering spindle housing and oil from leaking into cutting chambers.



The new model No. 54 Globe Silent Cutter is available in 400 and 600 lb. capacities.



DOUBLE EDGE
STRAIGHT TYPE KNIFE



SABRE TYPE KNIFE

The new Globe Silent Cutter provides so many new and revolutionary ideas for cooler, more efficient sausage meat cutting, at greater speeds and at less cost, with many new sanitary features for added cleanliness, we know you will want all of the details as soon as possible. Ask for them today.

The **GLOBE** Company

4000 S. Princeton Avenue • Chicago 9, Ill.

SERVING THE MEAT INDUSTRY SINCE 1914



ATMOS CORPORATION

MAKERS OF WORLD'S FINEST AIR CONDITIONED SMOKEHOUSES

Offers the availability of its products for

EUROPE

BUILT BY EUROPEANS FOR EUROPEAN PRODUCTS

Including:

- West Germany
- France
- Switzerland
- Holland
- Denmark
- Italy
- England
- Sweden
- Norway
- Belgium
- Africa

MITTELHÄUSER & WALTER
HAMBURG 4, GERMANY

Write for an estimate . . . there is no obligation



Play it SAFE all the way! Ship all your meats: "SAFEWAY"

SAFEWAY is *THE* way to ship your quality meats and meat products . . . it's the proven way to assure *safe* arrival for all your meats *en route* . . . and *on arrival*! All **SAFEWAY** equipment is designed especially to meet the particular needs of the Meat Industry. Frequent truck check-in stations keep every **SAFEWAY** unit pinpointed between point of loading and destination to permit sudden shipment diversions. Instant teletype communications between all terminals is but one more in a long list of **SAFEWAY** features designed to keep your meats *safe* . . . and *on the move*!



SAFEWAY TRUCK LINES, INC.

Main Office: 4625 West 55th St. • Chicago 32, Illinois

Fort Dodge • Omaha • Council Bluffs • Kansas City • St. Paul • St. Louis • Cleveland • Buffalo • Jersey City • North Bergen • Boston

Swift, Armour Among 1954 Top National Advertisers

Swift & Company and Armour and Company were among the top 100 national advertisers of 1954 and both firms increased their advertising expenditures over the previous year, *Advertising Age* magazine reported recently.

Data were based on dollar expenditures in four major media, as disclosed by Publishers Information Bureau and the Bureau of Advertising, American Newspaper Publishers Association.

Swift & Company ranked 20th with total expenditures of \$11,038,835 in the covered media in 1954, an increase of 7.4 per cent over the 1953 total of \$10,278,674. The company spent \$2,971,310 in newspapers and supplements, \$2,117,914 in general and farm magazines, \$3,048,726 for network radio and \$2,900,885 for network television.

Armour and Company ranked 39th with total expenditures of \$6,397,025 in those media, up 6.1 per cent over the \$6,031,603 spent in 1953. The 1954 outlay included \$2,413,462 for advertising in newspapers and supplements, \$2,107,475 in general and farm magazines, \$661,509 for network radio and \$1,214,579 for network television.

High Soviet Officials to Be in Farm Delegation

High officials of Soviet agricultural science and industry will make up the 13-man farm delegation to be sent by Russia to study U.S. corn and hog production and marketing, the State Department announced.

The State Department has authorized official visas for the 13 so they will not have to be fingerprinted as are ordinary visitors. They will visit the U.S. from July 14 to August 20.

To Reopen Contract Talks

Union officials of about 15 teamster and meat cutter locals from San Luis Obispo (200 miles north of Los Angeles) to the Mexican border notified employers of their intent to reopen contract talks. An early meeting was requested.

230 at WSMFA Meetings

A total of 230 representatives of packing companies attended the six WSMFA regional meetings held during the latter part of June, E. F. Forbes, president and general manager, announced.



NATURAL GOLDEN-TAN color of pigskin floor blends with modern decor.

Pigskin Scores Touchdown in the Living Room

Pigskin that has been tanned, dyed and cut into square or rectangular tiles has been making news in the home decorating field as a new flooring material. These leather tiles are handsome and durable and only a little more expensive than some of the more conventional floor coverings. Tough but resilient, pigskin leather scuffs slightly. The abrasion loss is said to be negligible. The tiles are easy to clean and wax. Genuine pigskin tiles are also used as wall coverings.

In extensive laboratory tests with a tile of comparable cost, the wearing qualities of pigskin tile were found to be as good or better than the competing floor covering.

Edgar Kiefer Orr, president of Kiefer Tanneries of Grand Rapids, Mich., conceived the idea of developing leather tiles from pigskin. The firm uses only material from the fatbacks of hogs for these tiles. The hogs first go through the ordinary dressing process of scalding, dehairing and singeing.

Orr, whose firm also purchases pigskin strips and tans them for the shoe industry, says it might be possible to use bacon rinds but that tiles made out of this portion of the hog would not be as good as those from the fatback. He also believes that pigskin from hogs that have been through a depilator process could be used.



THIS TALLOW RESEARCH committee of the National Renderers Association will get together again July 20 at the Shelburne Hotel, Atlantic City, to review its current research projects at various institutions. Recommendations for continued and additional research on tallow and grease during next fiscal year will be presented at meeting of board of directors July 21 at the Shelburne. Members of committee shown are (seated, l. to r.): L. L. Horton, Consolidated Rendering Co., Boston; Homer Ackerley, National By-Products, Inc., Des Moines, and Martin J. Rubin, H. M. Rubin, Co., Inc., Long Island City, N. Y., committee chairman. Standing are Richard B. Mortimer (left), Peterson Manufacturing Co., Los Angeles, and Gene Hopton, West Point Renderers, West Point, Miss.



An attractive package catches every eye when the appeal of the product is enhanced by a sales compelling design. Let us help you increase your sales through properly designed film bags and wraps.



© 1958 The Conbar Tire & Rubber Co.

you need a **RAPID TEST** for **FAT CONTENT!**

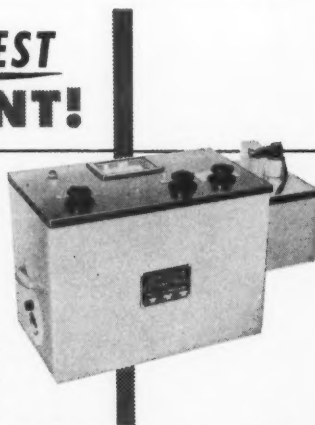
HERE'S THE ANSWER:

With today's competition it has become necessary to pay careful attention to quality control. It is important to consumer acceptance that you find a way to control fat content.

Here's a way to improve your quality by closer fat control. Now you can accurately test for fat content in a matter of a few minutes . . . no more waiting for hours until fat content is known. This new, fast, simple-to-operate, Electronic Fat Tester can save you time and money. With the Steinlite non-technical personnel can be assigned to test the fat content of your meat, sausage and food products . . . and at any point you wish, right in the production line in fifteen minutes time. The Steinlite Electronic Fat Tester has been fully tested and proved . . . it is being used successfully by many leading meat and food processors.

Send today for free booklet telling all about the Steinlite Electronic Fat Tester. Ask about our 30 day trial plan. Our engineers and chemists will welcome the opportunity to help you with your fat problem.

Steinlite FAT & OIL TESTER



Steinlite electronic food and grain testers have been sold around the world for over 20 years. All Steinlite Testers are guaranteed.

FREE LITERATURE

Please send me your free booklet telling about the Steinlite Electronic Fat Tester.

NAME

ADDRESS

CITY

STATE

Fred Stein Laboratories, Mfg.,
Dept. NP-755 Atchison, Kansas

Motor Fuel Tax Boost, Not Bonds, Urged for Highway Aid Financing

A pay-as-you-go program for increasing federal-aid highway programs, in opposition to President Eisenhower's bond financing plan, was recommended this week in a report to Congress by the Commission on Intergovernmental Relations.

The Commission, headed by Meyer Kestnbaum of Chicago, president of Hart, Schaffner & Marx, recommended that Congress provide additional revenues for expanded highway construction primarily from increased motor fuel taxes. The group also said that actual construction and maintenance of highways should be performed by the states and federal supervision reduced.

An increase in taxes is preferable to deficit financing as a means of supporting the larger outlays entailed in its recommendations, the Commission said. The 25-man group, which goes out of existence on June 30, was set up two years ago by Congress to recommend boundary lines for overlapping taxes and encroaching governmental authority.

In another recommendation involving the school lunch program, the Commission said federal grants for school lunches should be reduced and, "after a reasonable time," eliminated.

Would Reduce Weight Low

Application C-2612, reducing the minimum weight from 60,000 lbs. to 40,000 lbs. on carloads of inedible animal grease or tallow as well as the fatty acids of inedible animal grease or tallow, liquid, in barrels, has been filed with the Transcontinental Freight Bureau, Association of Western Railways, Chicago. The reduction would apply westbound from the Midwest to Pacific points.

Illinois Truck Bills Pass

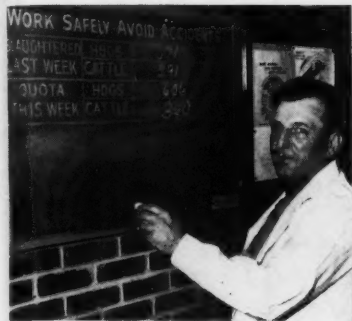
Three bills liberalizing truck regulatory laws in Illinois were passed by the state Legislature this week and sent to Governor Stratton for signature. The bills would increase truck length limits by five feet, permit a 1,000-lb. tolerance per axle and permit tandem trailers.

Heads Brand Conference

M. E. Knickerbocker, chief of the Division of Animal Industry, Oregon State Department of Agriculture, was named president of the National Livestock Brand Conference at its annual meeting in Portland.

C. Finkbeiner's New Plant

[Continued from page 15]



OTTO FINKBEINER, vice president, checks weekly dressing figures.

pressed and the cake moved into a storage area where a Stedman grinder converts the cake to ground meat and bone scrap. Dried blood is shipped from the same area.

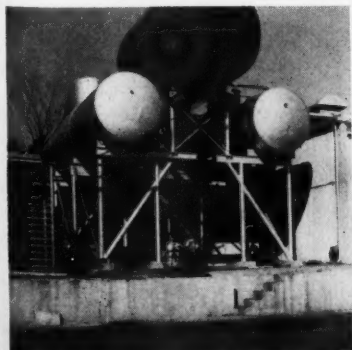
Adjacent to the crackling storage room are the hide storage room and salt storage room. All of these departments lead onto the loading dock, centralizing the area in which the various operations are performed.

The boiler and compressor rooms are in the same general vicinity and have space for future expansion. The plant has a Kewanee oil or gas-fired boiler, York compressors and an Ingersoll Rand air compressor.

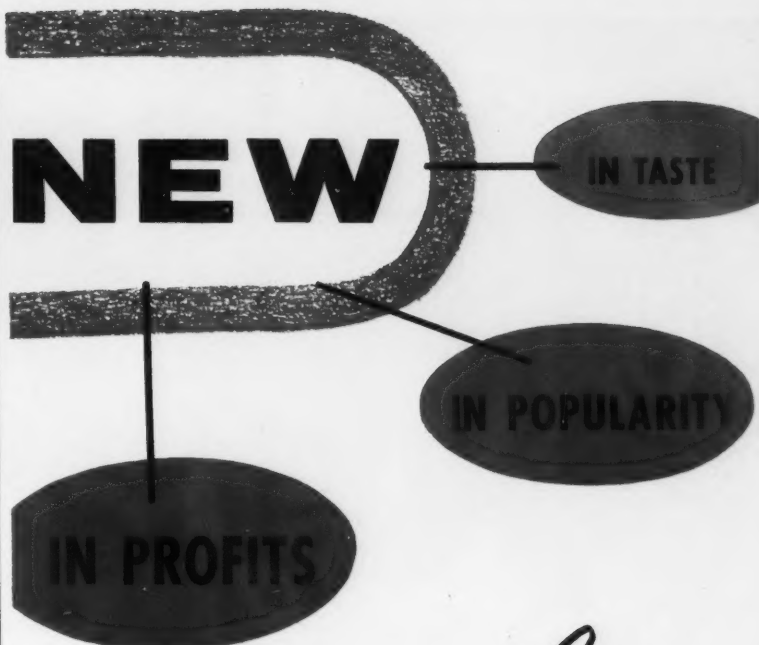
Between the blood drying and livestock pens are the large tank storage facilities. Mounted on steel beams, they have a capacity of four tank cars.

At the other side and to the front of the plant is located the beef breakdown and boning room which opens directly onto the truck loading dock. Some of the product moves via motor truck to the sausage kitchen located in town.

All the dressing department and rendering department equipment was furnished and installed by The Globe Co., Chicago.



EXTERIOR tallow storage facilities are mounted on steel framework.



Custom BARBECUED FRANKS

Summertime is traditionally "Frank" time. Year after year these great American favorites represent the bulk of specialty sales—from coast-to-coast.

And now Custom has introduced an entirely new seasoning—Custom Barbecued Sausage Seasoning (sweet or hot, as you may prefer)—that brings a popular new taste to these old standbys. Indeed, Custom has actually succeeded in producing a true barbecue flavor for sausage products . . . a flavor that, until now, has been extremely difficult to obtain . . . a tangy taste-appeal that makes Custom franks a top item for year-round sales. And, their perfect color and texture make repeat business a certainty.

Find out how Custom Barbecued Sausage Seasoning can put new zip into the hot-weather market for you. And an early start will mean that you'll build bigger demand for this fine, customer-satisfying product later on in the year.

For full details and
a working sample, write,
wire or phone.

Custom

FOOD PRODUCTS, INC.

Dept. NP-72
701 N. WESTERN AVE. CHICAGO 12, ILLINOIS





FEARN'S WIENER SEASONING

... a *balanced* blend of pure, natural spice extractives

Looking for a *sure* way of producing wieners and frankfurters with extra fine flavor *every time*? Then you'll want to try this superb new wiener seasoning by Fearn. It's a precision blend of pure natural *spice extractives* in a suitable carrier to give consistently excellent results. Because it is a blend of the total extractions of spices, all the flavoring is available to season the meat . . . there's no waste, no chance for strength variation. It lets you turn out the same fine product every time . . . with *absolutely uniform* taste appeal and sales appeal to constantly keep building an ever-greater reputation for your wieners. And you'll find Fearn's Wiener Seasoning exceedingly simple to work with . . . and most economical to use! Why not try a test run immediately?

FEARN
flavors you can trust

QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.*, FRANKLIN PARK, ILLINOIS



**Every Shipment to You is
Quality Control Certified**

You can always depend on Fearn's Wiener Seasoning! Before your order is shipped to you it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment . . . it tells you that here, as always, are "flavors you can trust."

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The Meat Trail...



NEW PRESIDENT of Rotary International, A. Z. Baker (right) is congratulated by outgoing president, Herbert J. Taylor, chairman of the board of Club Aluminum Products Co., Chicago. Baker, known by packers throughout the country, is president of the American Stockyards Association, Cleveland, and chairman of the board of the Cleveland Union Stockyards Co. He started his career with a meat packing firm in Oklahoma City and later served as traffic manager and commerce counsel for Cleveland Provision Co. Baker has been a member of the Rotary Club of Cleveland since 1929, is past president of that club and has served Rotary International as director, district governor and committee chairman.

\$250,000 Hog Kill Plant To Be Built in York, Neb.

A new \$250,000 hog slaughtering plant, to be known as York Packing Co., will be constructed in York, Neb., by K & B Packing Co. of Denver, the York Industries Committee announced. K & B will operate the firm with LES KENNEDY as manager.

Mayor LLOYD LIVINGSTON of York said construction of the plant will begin in August and operations are expected to begin by the first of the year. The plant will employ about 75 persons and kill approximately 1,000 hogs a day.

The one-story brick structure will be located on a 3½-acre tract west of the present York Cold Storage Co. and will be connected to the cold storage plant by a tunnel for easy access to the present refrigeration facilities.

York will get the plant largely through a bill passed by the Nebraska Legislature in 1953, which empowers cities to issue revenue bonds for financing industrial buildings. York Cold Storage Co. will buy bonds issued by the city, the mayor said.

Former Hygrade Buffalo Plant to Be Revived As Meat Distribution, Slaughtering Center

Plans for the creation of a large meat distribution, slaughtering and warehouse center in the former Hygrade Food Products Corp. plant at 50 Depot st., Buffalo, N. Y., were announced this week by HYMAN LEFCOWITZ, Buffalo packer.

Hygrade halted all slaughtering in the huge plant last year and sold much of it to Stapley Land Corp. Principals in Stapley Land are Lefcowitz, his brothers, BARNEY and GEORGE, and Rochester interests. The Lefcowitz brothers also are principals in Mid-State Packing Co., Inc., and Danahy Packing Co., both of Buffalo.

Stapley Land has leased the 200,000-sq. ft. former processing building to a new Depot St. Warehouse Corp., headed by Hyman Lefcowitz, for a warehouse and allied operation.

R. B. West Co., Inc., 30-year-old lamb and veal packing firm, has leased the former calf and lamb slaughtering facilities from Stapley Land. F. DANAHY GEORGER, vice president and general manager of R. B. West, said slaughtering of lambs and calves which started this week in the Depot st. facility will be increased to a total of 250,000 a year within about two months. This compares with a total of about 75,000 head killed annually in the company's plant at 1233 William st., Buffalo. The company will continue its offices in the William st. building temporarily but all slaughtering will be in the Depot st. plant.

Georger said the planned production rate will make the operation one of the largest of its type handling lamb and veal between New York City

and Chicago. The firm plans eventually to kill around 500,000 lambs and calves a year.

The Depot St. Warehouse Corp. is remodeling and renovating the large former beef house and rendering plant and negotiations are in progress to lease these facilities to tenants, Hyman Lefcowitz announced.

The former meat processing building will be devoted to general merchandise storage, pool car distribution, in-transit storage, manufacturing and cooler space for wholesale distribution of meat and meat products, he said. JAMES J. FULCHER, who has been in the storage business in Buffalo for 30 years, has been appointed general manager of this operation.

JOBS

Appointment of Miss MADELINE HOLLAND as director of its home economics division has been announced by the American Meat Institute, Chicago. Miss Holland previously served for several years as assistant foods editor of the *Chicago Tribune* and before that was with the



MISS HOLLAND

National Live Stock and Meat Board in the nutrition department. She holds a bachelor of science degree in home economics from Rosary College, River Forest, Ill., and has



ANNUAL DINNER of the Natural Casing Institute at the Shelburne, Atlantic City, was attended by 49 members and wives (shown above). Dinner was feature of annual meeting June 17-19. Paul Rosenfeld of Sayer & Co., Inc., Newark, N. J., was re-elected president.

H. L. SPARKS & CO.



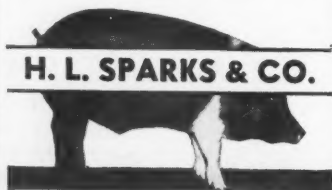
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attended the Medill School of Journalism, Northwestern University. Miss Holland has had wide experience in general food writing, black-and-white and color food photography and food testing. She is a member of the American Home Economics Association and Chicago Home Economics in Business.

BLAISE CAMEL has been re-elected president of the New Orleans Butchers' Co-operative Abattoir, Inc., New Orleans. Also renamed were J. M. ARTHUR, first vice president; S. O. COURREGE, second vice president, and E. W. HOERNER, treasurer. PAUL A. DUPLANTIS was elected secretary, and A. J. GUILLOT and J. PAUL LOZES were named to the advisory committee.

FRED W. TRENKLE has joined Agar Packing & Provision Corp., Chicago, as provision manager, ROY F. MELCHIOR, president, announced.

ROBERT O'HANLON has been appointed general sales manager of B. Schwartz & Co., Chicago, to co-ordinate sales in all the company's operations, BENJAMIN F. SCHWARTZ, president, announced. He will assume his new duties in the Chicago office July 5. For the past two years O'Hanlon has been general manager of the boning operation in the firm's Denver plant.

JACK R. BOLTON, formerly a Detroit representative of Geo. A. Hormel & Co., has joined Hammond, Standish & Co., Detroit, as sales promotion manager, a new post.

H. J. HELLER has been named manager of the newly-formed foreign trade division of Canada Packers, Ltd., Toronto. HAROLD MILES will

continue to manage the export department as a section of the new division. In addition to his new post, Heller will direct operations of Feather Industries, Ltd., which he has headed since 1946.

Appointment of an advertising manager for the Ottumwa (Iowa) plant of John Morrell & Co. and a merchandising manager for the firm's processing plants in Los Angeles and



E. ALMQUIST



W. OLSEN

Oakland, Calif., was announced by the company. WILLIAM E. OLSEN was appointed advertising manager for the Ottumwa plant, and EDWARD L. ALMQUIST was named merchandising manager for the California processing plants. Almquist, national advertising account representative for the Los Angeles *Mirror-News* for the last two years, has previous advertising and promotion experience with a major meat packer. Olsen, formerly with the National Live Stock and Meat Board, has been engaged in merchandising and promotional activities for Morrell and its Red Heart dog food division since he joined the firm in March, 1954.

JOHN SWISHER has joined Stark, Wetzel & Co., Inc., Indianapolis, to organize and supervise a new feed division. A University of Illinois grad-



NEW FLEET of trucks recently put into service by John Engelhorn & Sons, Newark, N.J., marks another step in extensive expansion and modernization of pork packing firm since Fred Engelhorn, grandson of founder, took over as president upon his discharge from the service in 1947. At that time, the firm was slaughtering approximately 1,000 hogs a week and did no processing. The business has grown to a point where 10,000 or 12,000 hogs are killed weekly, and the company is actively engaged in processing. The 80-year-old firm was founded in 1875 by John Engelhorn, who ran a butcher shop in Newark. He was joined by his two sons and they built a small portion of the plant on its present site. Both sons of the founder died in 1945. In addition to Fred Engelhorn, present officers of the company are F. H. Chalcraft, secretary-treasurer, and William Lexier, vice president.

uate in animal agriculture, Swisher has been in the feed business since the age of 13 when he started with his grandfather in Danville, Ill. More recently he has been associated with Wm. Davies Co., Inc., in Danville.

Atlas Packing Co., Los Angeles, has appointed GEORGE PETERSON as cattle buyer. He was with Armour and Company in Chicago for many years.

PLANTS

Frank Zappelli Meat Co. has moved into its new \$100,000 processing plant at 1031 McClellan ave., San Jose, Calif. The firm was started by FRANK ZAPPELLI in 1945 after his release from Army duty in World War II. The company now has 15 employees, including six in the sales force, and a fleet of seven trucks and delivery cars. The new plant will process and distribute dry salami, ham, bacon, sausage and fresh beef and pork in the area from San Jose to Los Angeles. Construction was by Empire Construction and Engineering Co. of San Jose.

Safeway Stores has announced negotiations for the purchase of King Packing Co., Nampa, Ida., and cattle feeding facilities of the G-K Livestock Co., Nampa. F. D. CUMMINGS, manager of Zenith Packing Co., a Safeway division, said early August is the target date for the transfer of the properties. Safeway plans to continue the King Packing operation substantially as it has been in the past, supplying present customers of the company and using the present consumer brand names, "Red Rose" and "Crown," he said. GEORGE KING, MRS. GEORGE KING, MARSHALL ANDERSON and CHARLES COSSETT are principal owners of King Packing Co.

Fire that apparently started in a waste paper container near the loading dock of Grill Meats, Inc., Sandusky, Ohio, caused an estimated \$25,000 damage to the dock, canopy and refrigerated trucks. Firemen prevented the blaze from spreading to the front of the building.

Lee B. Reifel & Associates, Bristol, Va., plant management division, has contracted for the general management of Rosevale Packing Co., De Witt, Mich. Prior to taking over general management of Rosevale, the Reifel firm was employed as management consultant to Rosevale and was instrumental in building a management team from within the organization. The executive staff consists of R. E. ELLIS, general sales manager; ELLIOT GARY, assistant sales manager.

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Dunn, North Carolina

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ger, and CHARLES KEENE, plant superintendent. Rosevale has been serving Central and Southern Michigan for 32 years.

Goldring Packing Co., Los Angeles, is adding 12,000 sq. ft. of cooler space. It's part of an expansion move to increase facilities for fabricating, boning and beef breaking.

TRAILMARKS

Retirement of HARRY M. O'HARA, manager of its casing department of London, England, has been announced by The Cudahy Packing Co., Omaha. O'Hara served with the company for 41 years, having been employed first in Kansas City as a full line salesman. He became associated with the casing department in 1918. In 1923 he was appointed manager of the company's operation in London. At the beginning of World War II, O'Hara returned to the United States for a limited time. He resumed his managerial duties in London in 1945.

The Meat Industry Supply and Equipment Association has opened a business office at 105 W. Adams st., Chicago 3. A plan was proposed by suppliers who met during the recent NIMPA convention to re-activate the organization. R. R. DWYER, chairman of the executive committee, said the Association is in solvent condition and that business is being conducted at present by the executive committee.

GREG ROSE has joined Packing House By-Products Co., Chicago, and will be engaged in the trading of lard, beef carcasses and provisions.

NAT BURING, president of Nat Buring Packing Co., Inc., Memphis, will be one of the new owners of the Memphis Chicks of the Southern Association, it was reported this week as preliminaries in the sale of the team by the Chicago White Sox were completed. Actual transfer of the Chicks, first place team in the class

AA league, won't be effective until September 15, when the season ends.

Just Call Us Colonel, Suh, Say New 'Air Corps' Men

The "Confederate Air Corps" gained a couple of "colonels" in a bit of by-play at the southeastern regional meeting of the American Meat Institute in Atlanta, Ga.

Revealing his true identity as "THADEUS P. THROCKMORTON," Air Corps secretary, WILLIAM KLING, president of Valley Pride Packing Co., Inc., Huntsville, Ala., conferred com-



CERTIFICATE OF APPOINTMENT is displayed by "Colonel" George M. Lewis.

missions on H. B. HUNTINGTON, president of Scioto Provision Co., Newark, Ohio, and GEORGE M. LEWIS, AMI vice president. Huntington is a member of the AMI board and chairman of the Institute's membership committee.

The certificates of appointment were given in recognition of "an unusually high regard for black-eyed peas, turnip greens, hog jowl, sow belly, pot likker, grits, chittlins, and good old corn squeezins."

Kling, who was chairman of the meeting, also may have known that 1.) Lewis was born in Texas, and 2.) Newark is south of Lake Erie.



Self-contained, easy to clean, polished heavy cast aluminum lavatory built to approved sanitary standards. Will last a lifetime. Permanently corrosive resistant. Smooth seamless lines. Separate chromium plated brass P-trap where needed. Foot controls deliver hot or cold water from high spray head that allows washing arms up to shoulder. Equipped with unbreakable plastic soap dispenser. Also available are cleaver sterilizer, knife sterilizer and drinking fountain attachments.

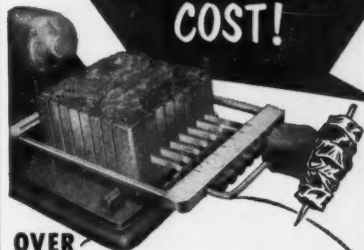
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NATURAL CASINGS • DRY
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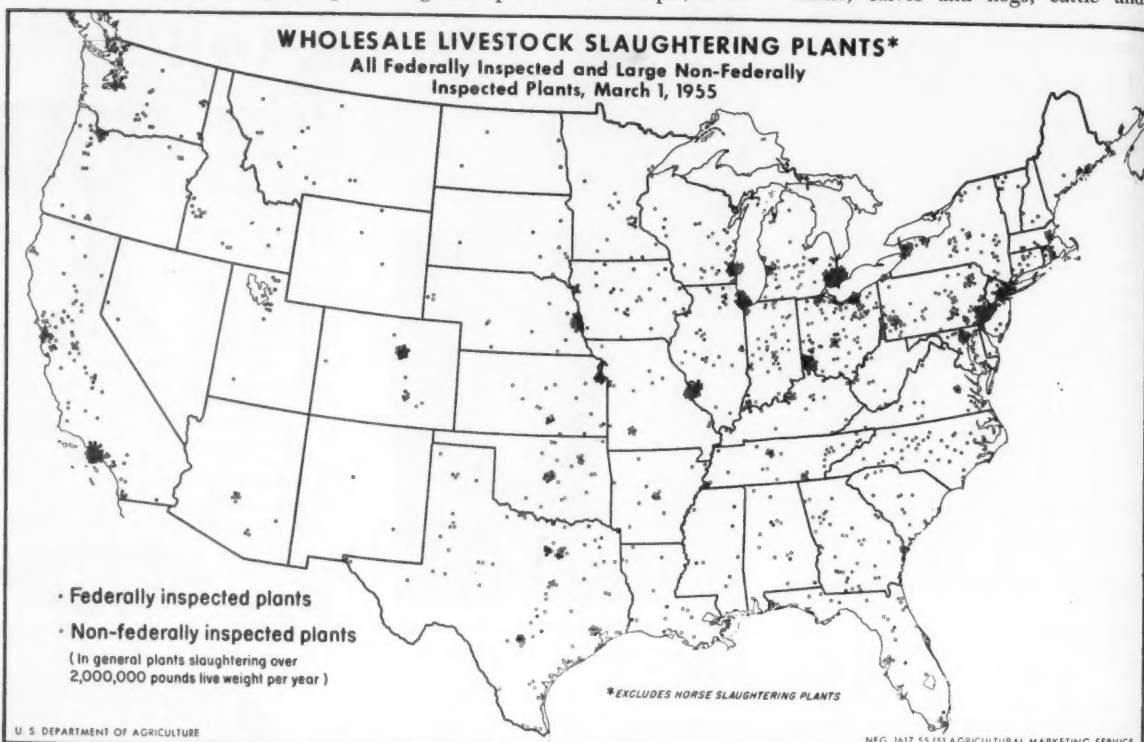
USDA Classifies Plants by Regions and Species Slaughtered

Slaughtering establishments operating on March 1, 1955, have been classified according to the species slaughtered during 1954. To obtain the number of plants slaughtering a

given species, it is necessary to combine the plants slaughtering all four species and the number of plants in the various combinations slaughtering that species. For example, to ob-

tain the number of plants slaughtering cattle and calves, it is necessary to combine the plants slaughtering all four species with those slaughtering cattle, calves and hogs; cattle and

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calves only, and cattle and calves and sheep and lambs. No separation has been made of plants slaughtering cattle, but not calves, or of plants slaughtering calves and not cattle.

Of the 3,217 establishments, 954, or 30 per cent of the plants, slaughtered all four species in 1954—cattle, calves, sheep and lambs and hogs. This combination tends to be more important in the Mountain and Pacific Regions, where nearly two-thirds of the plants in those two regions slaughtered all four species.

Plants slaughtering only cattle and calves comprised about 16 per cent of the total for the three groups. Plants slaughtering cattle and calves were more numerous in the North Atlantic and East North Central Regions, where nearly one-fourth of the plants fall within this classification in each region.

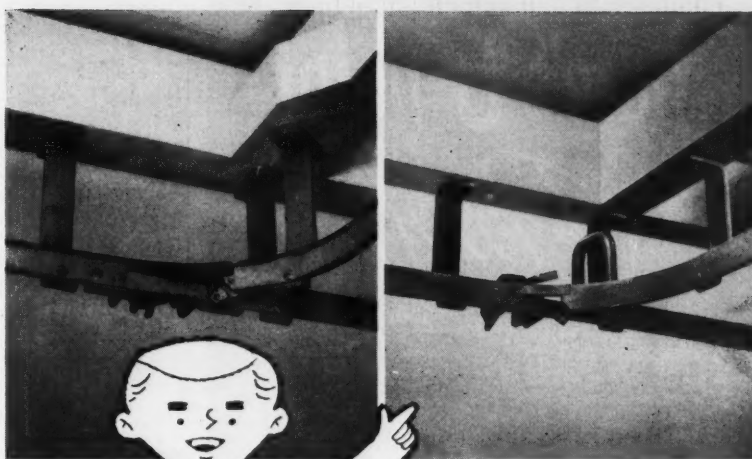
Plants slaughtering cattle, calves and hogs accounted for about 41 per cent of all the plants reported in the three major slaughter groups. This classification is the most common for the entire United States as well as in most regions. In the South Atlantic Region, 65 per cent of the plants fell into this class. In the South Central Region it was 64 per cent.

A larger proportion of slaughtering plants kill cattle, calves and sheep and lambs in the North Atlantic and East North Central Regions than in other parts of the country. For the United States as a whole, about 8 per cent of the plants found in the three major slaughter groups were classified as slaughtering cattle, calves and sheep and lambs. The North Atlantic Region had 19 per cent of its plants in this classification, the East North Central Region, 10 per cent.

A little more than 4 per cent of the slaughtering plants in the United States killed hogs alone. These plants tend to be more concentrated in the States bordering on or near the Eastern metropolitan centers. Slaughter plants killing just hogs and sheep are rather insignificant. There were only three such plants in the United States, all located in the East North Central States. Five plants, slaughtering sheep and lambs alone, also are located in the East North Central Region.

Of the 455 federally inspected establishments, 147, or 32 per cent, slaughtered all four species. Establishments slaughtering only cattle and calves totaled 119, or 26 per cent of the total federally inspected establishments. There were 81 establishments which kill cattle, calves and hogs, and 73 plants which kill cattle, calves and sheep. There were 33

[Continued on page 37]



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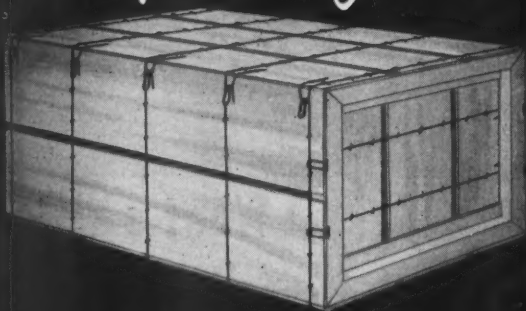
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ALL MEAT . . . output, exports, imports, stocks

Meat Output Off; 6% Above Year Ago

Reduced slaughter of all classes of meat animals resulted in a considerable drop in meat production under federal inspection in the week ended June 25. Total volume of meat turned out by packers amounted to 338,000,000 lbs. as output fell 5 per cent below the previous week's level of 355,000,000 lbs. However, with current slaughter larger than last year around this time, volume of meat output was 6 per cent larger than for the same 1954 period. Slaughter of cattle numbered 6 per cent smaller than the week before, but was 5 per cent larger than a year ago. Slaughter of hogs and pork production dipped 3 per cent, while standing 15 per cent above last year's kill for the same week. Total meat output was the smallest for a full week since late last summer. Estimated slaughter and meat production by classes appear below as follows:

Week ended	BEEF		PORK (Excl. lard)		
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 25, 1955	360	190.8	799	119.3	
June 18, 1955	381	203.1	824	121.2	
June 26, 1954	343	178.8	702	110.0	

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 25, 1955	127	16.8	255	11.2	338
June 18, 1955	140	18.5	273	12.0	355
June 26, 1954	133	18.0	263	11.3	318

1950-55 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.

1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)				
CATTLE		HOGS		
Live	Dressed	Live	Dressed	
June 25, 1955	955	530	267	149
June 18, 1955	960	533	265	147
June 26, 1954	937	521	276	157

CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
Live	Dressed	Live	Dressed		
June 25, 1955	240	132	92	44	15.0
June 18, 1955	240	132	92	44	14.7
June 26, 1954	244	135	88	43	14.8

[Continued from page 35]

slaughtering plants killing hogs alone. Of the 952 non-federally inspected "wholesale plants", 340, or 36 per cent, slaughtered all four species. Plants slaughtering only cattle and calves totaled 129, or 14 per cent. The largest class was plants slaughtering cattle, calves and hogs which has 357 plants, or 38 per cent of the group. There were 80 wholesale plants on March 1, 1955, which slaughtered cattle, calves and sheep in 1954.

Among the 1,810 non-federally inspected "local" plants, 467 killed all four species, a little more than one-fourth of the total. Plants slaughtering only cattle and calves totaled 270, about 15 per cent of the total. Almost half of the "local" plants, 896, slaughter cattle, calves and hogs. The 112 plants which kill cattle, calves and sheep accounted for about 6 per cent of the total. There were 64 plants in this group that slaughter hogs alone, and none killing only sheep.

(A map showing federally inspected plants appeared on page 33 of the June 25 NP.)

British Firm Equips Meat Vans

With Two-Way Radios, Wash Basins

As a means of expediting deliveries of meats to the retail trade, Mutual Meat Trades, Ltd., of Bristol, England, has installed two-way radios in its meat vans. The vehicles are also equipped with wash basins for drivers who operate the machines and who also must handle the meat. The meat compartments are wood lined, insulated with fiber glass with seven rails on which carcasses are suspended. The floors are of "chequer-plate" with drainage at the front end.

Meat Index Shade Lower

The wholesale price index on meat for the week ended June 21, at 90.1, was little changed from the 90.2 per cent the week before, according to the Bureau of Labor Statistics. Average primary market prices, however, advanced 0.1 per cent to 110.3 on the basis of 1947-49 average of 100 per cent. Live hogs registered a sharp gain of 6.1, with hides up 5.2 per cent. Lard declined 1.6 and steers, 2.2 per cent.

Australia Authorized to Ship More Beef Outside U. K.

Australia has been granted approval by the United Kingdom authorizing it to export an additional 13,200,000 lbs. of beef to markets outside the U. K. and its colonies in accordance with the free-quota provisions of the 15-year meat agreement. Thus, during the year ending September 30, Australia is authorized to export to non-U. K. (and colonies) markets, about 33,200,000 lbs. of beef and mutton and lamb.

This approval is the result of discussions on the large meat supply in the U. K. and its effects upon the Australian beef industry. It is the second recent additional release under the free-quota system, according to the Foreign Operations Administration.

Whether markets can be found for 33,200,000 lbs. of beef of the qualities available for export from Australia at prices comparable to the U. K. guaranteed level remains to be seen. Informed sources report that the demand for good quality beef on domestic markets has been such that much, if not most, of the higher quality beef has been sold locally and lower grades have been exported.

This is believed to be an important factor in complaints in the United Kingdom on the quality of Australian beef, and may have been a major factor in the decision to market beef in other countries, FOA pointed out.

MAY KILL BY REGIONS

United States federally inspected slaughter by regions in May, 1955, with comparisons:

	(Thousand head)			
	Cattle	Calves	Hogs	Sheep
N. Atl. States	115	93	445	212
S. Atl. States	49	38	178	...
N. C. States—East	302	185	982	118
N. C. States—N. W.	435	89	1,384	308
N. C. States—S. W.	151	36	374	125
S. Cent. States	225	108	310	194
Mountain States	93	6	85	74
Pacific States	191	38	208	197
May totals	1,560	588	4,161	1,228
May, 1954 totals	1,439	561	3,380	1,045

Other animals slaughtered under Federal inspection (number of head): May 1955: Horses, 18,815; Goats, 4,676. May 1954: Horses, 18,221; Goats, 2,008.

Data furnished by: Agricultural Research Service.

USDA 1954 Year Book Out

The USDA Agricultural Marketing Service statistical bulletin No. 162 has just been released and placed into circulation. It is the 22nd edition of the Livestock Market News Statistics and related data covering various information on livestock meats and wool from 1920 through 1954.

PROCESSED MEATS . . . SUPPLIES

Drive for 10c Check-Off on Cattle for Beef Promotion Under Way in California

As the first step in the plan to develop an industry-wide beef promotion program in California, Stockton commission firms have mailed 7,000 letters to their consignors asking permission to deduct 10c per head on cattle sold, Robert W. Munyon, California Beef Industry Council manager, has revealed. This mailing covers Northern California, Southern Oregon, and Nevada.

Permission for this voluntary deduction at the point of sale must be given in writing to the commission firms as the Packers and Stockyard Act, 1921, states, "a deduction may not be made without written permission of the seller."

In a recent poll conducted by the California Beef Industry Council, representing all segments of the industry, it was shown conclusively that the majority of beef producers, dairy-men, and cattle feeders are ready to financially support a beef promotion program.

Munyon said that similar letters will be sent by commission houses throughout California in the near future. The California meat packing houses have already offered their services as collection agencies to the C.B.I.C.

Members from the California Cattle-men's Association, California Farm Bureau, and California Feeders Association, are active in the California Beef Industry Council.

Meat Consumption to Rise This Year—All Due to Pork

People in the United States will be eating four pounds more meat per person in 1955 than they did in 1954, according to the latest U.S. Department of Agriculture estimate. Per capita consumption of meat is expected to reach 158 lbs., a 3 per cent increase over 1954, and the highest on record in the past four decades.

This will mark the third successive year of more beef than pork being eaten, which ties in with the fact that more beef than pork is being produced. While per capita consumption of pork will move up from 60 lbs. in 1954 to 66 lbs. in 1955, per capita consumption of beef will be about 78 lbs., just below last year's all-time high of more than 79 lbs.

Veal will be eaten at about the same rate as last year—10 lbs. per person. Lamb consumption is expected to drop from 4.5 lbs. to 4.2 lbs.

About 11% of Last Year's Meat Output Went to Cans

In 1954 a total of 1,441,000,000 lbs. of canned meats were processed in the United States, according to the National Live Stock and Meat Board. That would be equivalent to 2,800,000,000 lbs. of fresh meat, or about 11 per cent of the total year's output.

There are 96 different canned meat items sold in grocery stores today. Among the most popular last year were luncheon meat, canned hams, chili and corned beef hash.

Nicaragua Builds Its First Modern Meat Packing Plant

Construction of Nicaragua's first modern slaughterhouse and meat chilling plant, now underway, promises to open export outlets for meat and packinghouse by-products and to establish new industries which obtain their raw materials from the meat packing industry.

The new plant at Managua, according to the Foreign Agricultural Service, is being built as a joint venture of the Institute of National Development and the Ministry of the National District. The initial capacity of the plant will be 30 cattle and 75 hogs per hour. Cooler space is to be provided for 360 cattle and 450 hogs. The plant will consist of five principal buildings; slaughter plant, cooler plant, by-products plant, administrative offices and employees building.

Not only will the plant supply Managua's present meat needs, but it will allow for a further increase in local consumption. Hides produced will be of better quality. It is expected that eventually new industries will be established to process leather, pharmaceutical products, and to manufacture animal foods and fertilizer from products which are not now being effectively utilized. Increased tallow production will decrease the need for imports and thereby conserve foreign exchange.

The modern facility will make it possible to export meat products, which is preferable to exporting livestock on the hoof.

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog cas...	38½
Pork sausage, bulk	34½@35½
Pork sausage, sheep cas.	
1-lb. pkge.	50 @51
Pork sausage, sheep cas.	
5/8-lb. pkge.	49 @50
Frankfurters, sheep cas.	50½@53
Frankfurters, skinless	40½@41
Bologna (ring)	40 @43
Bologna, artificial cas.	34½@36
Smoked liver, hog bungs	39½@42½
New Eng. lunch, spec.	57 @59
Polish sausage, smoked	57
Tongue and blood	42½
Pickle & Pimiento loaf	37 @39½
Olive loaf	38½@42½
Pepper loaf	51½

SEEDS AND HERBS

(L.c.l. prices)

	Ground	Whole for Sausage
Caraway seed	26	31
Ominous seed	22	27
Mustard seed,		
fancy	22	
Yellow American	18	
Oregano	34	41
Coriander, Morocco,		
Natural, No. 1	52	
Marjoram, French	46	
Sage, Dalmatian,		
No. 1	50	64

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	85@88
Thuringer	45@48
Farmer	68@70
Holsteiner	70@72
B. C. Salami	76@80
Genoa style salami, ch.	90@93

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Resifted	1.10	1.18
Chilli Powder	47	
Chilli Pepper	41	
Cloves, Zanzibar	64	70
Ginger, Jam, unbl.	56	60
Mace, fancy, Banda	1.75	1.95
West Indies	1.80	
East Indies	1.85	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	60	
Paprika, Spanish	51	
Pepper, Cayenne	54	
Red, No. 1	53	
Pepper:		
White	72	78
Black	60	69

SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 1½ inch	60@ 75
Domestic rounds, over 1½ inch, 140 pack	75@ 90
Export rounds, wide, over 1½ inch	1.25@1.50
Export rounds, medium, 1½@1½ inch	85@1.10
Export rounds, narrow, 1¼ inch, under	1.00@1.25
No. 1 weas., 24 in. up	13@ 16
No. 1 weas., 22 in. up	9@ 13
No. 2 weasands	8@ 10
Middles, sew, 1½@2¼	1.00@1.25
Middles, select, wide, 2@2½ inch	1.15@1.40
Middles, extra select, 2¼@2½ inch	1.95@2.35
Beef bungs, exp. No. 1	25@ 34
Bree bungs, domestic	16@ 24
Dried or salt, bladders, piece	
8-10 in. wide, flat	9@ 13
10-12 in. wide, flat	9@ 13
12-15 in. wide, flat	14@ 20
Pork casings:	
Extra narrow, 20 mm.	
& dn.	4.00@4.35
Narrow, mediums, 29@32 mm.	3.70@4.00
32@35 mm.	2.30@2.60
Spec. med., 35@38 mm.	1.50@1.70
Export bungs, 34 in. cut	45@ 55

Lge. pr. bungs, 34 in.	32@ 35
Med. prime bungs, 34 in. cut	25@ 29
Small prime bungs	14@ 23
Hog middles, 1 per set, cap. off	55@ 70
Sheep Casings (per hank):	
26/28 mm.	4.90@5.75
24/26 mm.	5.40@5.50
22/24 mm.	4.75@4.95
20/22 mm.	3.60@3.70
18/20 mm.	2.45@2.65
16/18 mm.	1.75@2.00

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.85
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.02
Refined standard cane gran., basis (Chgo.)	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	
Ceresole, Reg. No. 53	7.35
Ex-Whse., Chicago	7.45

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

June 28, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Native steers:	
Prime, 600/800	37 1/2
Choice, 500/700	37
Good, 700/800	35 1/2 @ 36
Commercial cows	34 1/2
Bulls	27 1/2
Canner & cutter cows	23

PRIMAL BEEF CUTS

Hindqtrs., 5/800	51
Foreqtrs., 5/800	27
Rounds, all wts.	43 @ 44
Trd. loins, 50/70 (lcl)	31 @ 38
Sq. chucks, 70/90	27
Arm chucks, 80/110	25
Ribs, 25/35 (lcl)	53 @ 55
Briskets (lcl)	26
Navels, No. 1	9
Flanks, rough No. 1	12

Choice:	
Hindqtrs., 5/800	46 1/2 @ 48
Foreqtrs., 5/800	26 @ 26 1/2
Rounds, all wts.	41
Trd. loins, 50/60 (lcl)	73 @ 75
Sq. chucks, 70/90	27
Arm chucks, 80/110	25 @ 25 1/2
Ribs, 25/35 (lcl)	45 @ 47
Briskets (lcl)	26
Navels, No. 1	9
Flanks, rough No. 1	12

COW & BULL TENDERLOINS

Cows, 3/dn. (frozen)	64 @ 68
Cows, 3/4 (frozen)	80 @ 85
Cows, 3/5 (frozen)	90 @ 95
Cows, 5 up (frozen)	1.00 @ 1.05
Bulls, 5 up (frozen)	1.00 @ 1.05

BEEF HAM SETS

Knuckles, 7 1/2 up	42
Insides, 12 up	42
Outsides, 8 up	37 1/2

CARCASS MUTTON

(L.C.I. prices)

Choice, 70 down	14 @ 15
Good, 70 down	13 @ 14

BEEF PRODUCTS

Tongues, No. 1, 100's	25 @ 27
Hearts, reg., 100's	11 1/2 @ 12
Livers, sel., 30/50's	28
Lips, scalded, 100's	8 1/2 @ 9
Lips, unsal., 100's	8
Tripe, scalded, 100's	5 1/2
Tripe, cooked, 100's	6
Lungs, 100's	6 1/2
Meats, 100's	6 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.C.I. prices)

Beef-tongues, corned	35
Veal breads, under 12 oz.	70
12 oz. up	1.10
Calf tongue, 1 lb./down	19
Ox tails, under 3/4 lb.	10 1/2
Ox tails, over 3/4 lb.	12

BEEF SAUS. MATERIALS

FRESH

C. C. cow meat, bbls.	33 1/2
Bull meat, bon's, bbls.	36
Beef trim., 75/80, bbls.	23 @ 24 1/2
Beef trim., 85/90, bbls.	23
Bon's chucks, bbls.	33
Beef cheek meat	23
Trim'd., bbls.	18 1/2
Shank meat, bbls.	34 @ 34 1/2
Veal trim., bon's, bbls.	30

VEAL-SKIN OFF

(Carcass)

(L.C.I. prices)

Prime 80/110	\$40.00 @ 41.00
Prime, 110/150	39.00 @ 40.00
Choice 50/80	33.00 @ 34.00
Choice, 80/110	35.00 @ 37.00
Choice, 110/150	35.00 @ 37.00
Good, 50/80	31.00 @ 33.00
Good, 80/110	34.00 @ 36.00
Good, 110/150	34.00 @ 36.00
Commercial, all wts.	27.00 @ 32.00

CARCASS LAMB

(L.C.I. prices)

Prime, 40/50	48 1/2 @ 49 1/2
Prime, 50/60	None ntd.
Choice, 40/50	48 1/2 @ 49 1/2
Choice, 50/60	None ntd.
Good, all wts.	44 @ 47 1/2

NEW YORK

June 28, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I.)

Steer:	
Prime, 700/800	\$40.00 @ 41.00
Prime, 800/900	39.00 @ 40.00
Choice, 600/800	37.00 @ 39.00
Choice, 800/900	37.00 @ 37.50
Good, 500/700	35.00 @ 37.50
Commercial	32.00 @ 33.00
Cow, commercial	30.00 @ 31.00
Cow, utility	27.00 @ 28.00

BEEF CUTS

(L.C.I.)

Prime Steer:	
Hindqtrs., 600/800	52.00 @ 58.00
Hindqtrs., 800/900	50.00 @ 52.00
Rounds, flank off	43.00 @ 44.00
Rounds, diamond bone, flank off	44.00 @ 45.00
Short loins, untrim.	80.00 @ 82.00
Short loins, trim.	115.00 @ 135.00
Flanks	13.00 @ 14.00
Ribs (7 bone cut)	54.00 @ 62.00
Arm Chucks	28.00 @ 30.00
Briskets	28.00 @ 29.00
Plates	12.00 @ 13.00
Foreqtrs. (Kosher)	32.00 @ 33.00
Arm Chucks (Kosher)	31.00 @ 33.00
Briskets (Kosher)	29.00 @ 30.00

Choice Steer:	
Hindqtrs., 600/800	50.00 @ 52.00
Hindqtrs., 800/900	47.00 @ 49.00
Rounds, flank off	42.00 @ 43.00
Rounds, diamond bone, flank off	43.00 @ 44.00
Short loins, untrim.	68.00 @ 75.00
Short loins, trim.	90.00 @ 100.00
Flanks	13.00 @ 14.00
Ribs (7 bone cut)	47.00 @ 52.00
Arm Chucks	27.00 @ 28.00
Briskets	28.00 @ 29.00
Plates	12.00 @ 13.00
Foreqtrs. (Kosher)	29.00 @ 30.00
Arm Chucks (Kosher)	29.00 @ 31.00
Briskets (Kosher)	29.00 @ 30.00

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	51
6/12 oz.	45 @ 47
12 oz.	52 @ 54
Beef livers, selected	51 @ 52
Beef kidneys	12
Oxtails, over 3/4 lb.	11 @ 13

LAMBS

(L.C.I. carcass prices)

City	
Prime, 30/40	\$50.00 @ 54.00
Prime, 40/45	52.00 @ 53.00
Prime, 45/55	50.00 @ 52.00
Choice, 30/40	49.00 @ 50.00
Choice, 40/45	51.00 @ 52.00
Choice, 45/55	49.00 @ 51.00
Good, 30/40	48.00 @ 49.00
Good, 40/45	50.00 @ 51.00
Good, 45/55	48.00 @ 50.00
Good, 55/65	46.00 @ 48.00

Western	
Prime, 45/dn.	\$46.00 @ 48.00
Prime, 45/50	45.00 @ 46.00
Prime, 50/55	45.00 @ 46.00
Choice, 45/dn.	46.00 @ 48.00
Choice, 45/55	45.00 @ 46.00
Good, all wts.	40.00 @ 43.00

VEAL-SKIN OFF

(L.C.I. carcass prices)

Western	
Prime, 80/110	\$39.00 @ 40.00
Prime, 110/150	38.00 @ 39.00
Choice, 80/110	34.00 @ 36.00
Choice, 110/150	32.00 @ 33.00
Good, 50/80	29.00 @ 30.00
Good, 80/150	32.00 @ 33.00
Commercial, all wts.	28.00 @ 29.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.25
Breast fat (cwt.)	2.00
Inedible suet (cwt.)	2.25
Edible suet (cwt.)	2.25

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended June 25, 1955 with Comparisons)

STEERS AND HEIFERS Carcasses	
Week ended June 25	12,924
Week previous	17,398
COW:	
Week ended June 25	1,721
Week previous	1,823

BULL:	
Week ended June 25	545
Week previous	494

VEAL:	
Week ended June 25	8,727
Week previous	13,150

LAMB:	
Week ended June 25	23,053
Week previous	28,736

MUTTON:	
Week ended June 25	611
Week previous	622

HOG AND PIG:	
Week ended June 25	3,906
Week previous	5,670

PORK CUTS:	
Week ended June 25	856,011
Week previous	1,216,934

BEEF CUTS:	
Week ended June 25	156,301
Week previous	225,092

VEAL AND CALF CUTS:	
Week ended June 25	3,000
Week previous	11,464

LAMB AND MUTTON:	
Week ended June 25	4,998
Week previous	38,546

BEEF CURED:	
Week ended June 25	10,755
Week previous	15,275

PORK CURED AND SMOKED:	
Week ended June 25	203,079
Week previous	334,433

LARD AND PORK FAT:	
Week ended June 25	2,116
Week previous	9,162

LOCAL SLAUGHTER

CATTLE:	
Week ended June 25	12,105
Week previous	12,006

CALVES:	
Week ended June 25	12,205
Week previous	14,345

HOGS:	
Week ended June 25	34,597
Week previous	49,287
SHEEP:	
Week ended June 25	44,309
Week previous	46,534

COUNTRY DRESSED MEATS

VEAL:	
Week ended June 25	3,382
Week previous	2,714

HOGS:	
Week ended June 25	70
Week previous	39

LAMB AND MUTTON:	
Week ended June 25	22
Week previous	...

PHILA. FRESH MEATS

Tuesday, June 28, 1955

WESTERN DRESSED

STEER BEEF: (cwt.)	
Choice, 500/700	\$38.50 @ 40.50
Choice, 700/900	37.00 @ 39.50
Good, 500/700	36.00 @ 38.00

COW:	
Commercial, all wts.	30.00 @ 31.50
Utility, all wts.	26.50 @ 28.50

VEAL (SKIN OFF):	
Choice, 110/150	34.00 @ 37.00
Good, 50/80	30.00 @ 32.00
Good, 80/110	31.00 @ 34.00
Good, 110/150	32.00 @ 35.00
Commercial, all wts.	26.00 @ 29.00
Utility, all wts.	24.00 @ 26.00

LAMB:	
Prime, 30/45	49.00 @ 52.00
Prime, 45/55	48.00 @ 51.00
Choice, 30/45	49.00 @ 52.00
Choice, 45/55	48.00 @ 51.00
Good, all wts.	43.00 @ 46.00

MUTTON (EWE):	
Choice, 70 down	19.00 @ 21.00
Good, 70 down	17.00 @ 19.00

LOCALLY DRESSED

STEER BEEF (lb.): Choice	Good
Hinds, 600/800	47 @ 52 44 @ 48
Hinds, 800/900	47 @ 49 43 @ 46
Rounds, no flank	46 @ 49 44 @ 47
Hip rd., + flank	45 @ 48 42 @ 44
Full loin, untrim.	52 @ 54 45 @ 46
Short loin, untrim.	60 @ 70 55 @ 60
Ribs (7 bone)	50 @ 54 44 @ 48
Arm chucks	29 @ 31 27 @ 29
Briskets	28 @ 30 27 @ 29
Short plates	10 @ 12 10 @ 12

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles June 28 San Francisco June 28 No. Portland June 28

FRESH BEEF (Carcass):

STEERS:	
Choice:	
500-600 lbs.	\$38.00 @ 39.50
600-700 lbs.	37.00 @ 38.00
Good:	
700-600 lbs.	34.00 @ 37.00
600-700 lbs.	33.00 @ 36.00
Commercial:	
350-500 lbs.	32.00 @ 35.00

COW:	
Commercial, all wts.	25.00 @ 27.00
Utility, all wts.	24.00 @ 26.00
Canner-cutter	None quoted

FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	37.00 @ 40.00	36.00 @ 38.00	34.00 @ 37.00
Good:			
200 lbs. down	35.00 @ 38.00	34.00 @ 36.00	31.00 @ 34.00

SPRING LAMB (Carcass):	
Prime:	
40-50 lbs.	43.00 @ 45.00
50-60 lbs.	42.00 @ 44.00
Choice:	
40-50 lbs.	43.00 @ 45.00
50-60 lbs.	42.00 @ 44.00
Good, all wts.	38.00 @ 42.00

MUTTON (EWE):	
Choice, 70 lbs. down	13.00 @ 16.00
Good, 70 lbs. down	13.00 @ 16.00

None quoted	13.00 @ 16.00
None quoted	13.00 @ 16.00

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlott Basis, Chicago Price Zone, June 29, 1955)

SKINNED HAMS			BELLIES		
Fresh or F.F.A.	Frozen		Fresh or F.F.A.	Frozen	
43 1/2	10/12	43a	31n	6/8	31n
43 1/2	12/14	42 1/2a	29 1/2	8/10	31
43 1/2	14/16	42 1/2a	29 1/2	10/12	29 1/2
43 1/2	16/18	42 1/2a	29 1/2	12/14	29 1/2
43 1/2	18/20	42 1/2n	29 1/2	14/16	29 1/2
41a	20/22	41n	29 1/2	16/18	24 1/2
38 1/2a	22/24	38 1/2n	22	18/20	22
36n	24/26	35n			
34	25/30	34			
32	25/up, 2's in.	32			
Note—Regular Hams 2 1/2¢ under skinned.					
PICNICS			FRESH PORK CUTS		
Fresh or F.F.A.	Frozen		Job Lot	Car Lot	
29 1/2	4/6	29 1/2	47¢/48	Loins, under 12	46
27 1/2	6/8	27n	40¢/41	Loins, 12/16	39
22 1/2	8/10	22 1/2n	35¢/36	Loins, 16/20	35¢/35 1/2
21n	10/12	21n	33¢/34	Loins, over 20	33
19n	12/14	19n	30¢/37	Best. Butts, 4/8	30n
18 1/2@18 1/2	8/up, 2's in.	18 1/2n	30¢/31	Best. Butts, 8/12	30 1/2
			30	Best. Butts, over 8	29 1/2
			47¢/48	Ribs, 3/dn.	44 1/2
			32	Ribs, 3/5	30¢/31
			20	Ribs, 5/up	20
FAT BACKS			OTHER CELLAR CUTS		
Fresh or Frozen	Cured		Fresh or Frozen	Cured	
9 1/2n	6/8	9 1/2n	14	Square Jowls	14n
10n	8/10	10 1/2	12 1/2@13	Jowl Butts, loose	12 1/2n
11 1/2n	10/12	11 1/2	13 1/2n	Jowl Butts, boxed, unq.	
11 1/2n	12/14	11 1/2			
12n	14/16	12 1/2			
12 1/2n	16/18	12 1/2			
12 1/2n	18/20	12 1/2			
12 1/2n	20/25	12 1/2			

LARD FUTURES PRICES

FRIDAY, JUNE 24, 1955

	Open	High	Low	Close
July 11.95	12.02 1/2	11.95	12.00b	
Sep. 12.25	12.35	12.25	12.30a	
Oct. 12.20	12.27 1/2	12.20	12.25b	
Nov. 11.55	11.55	11.42 1/2	11.50b	
Dec. 12.00	12.02 1/2	12.00	12.00a	

Sales: 2,760,000 lbs.

Open interest at close Thurs., June 23: July 477, Sept. 701, Oct. 152, Nov. 11, and Dec. 58 lots.

MONDAY, JUNE 27, 1955

	July 11.97 1/2	11.97 1/2	11.67 1/2	11.72 1/2b
Sep. 12.25	12.25	11.97 1/2	12.02 1/2	
Oct. 12.20	12.20	11.90	11.95	
Nov. 11.30	11.30	11.15	11.20a	
Dec. 11.82 1/2	11.82 1/2	11.75	11.75	

Sales: 7,440,000 lbs.

Open interest at close Fri., June 24: July 472, Sept. 698, Oct. 153, Nov. 114, and Dec. 63 lots.

TUESDAY, JUNE 28, 1955

	July 11.70	11.70	11.62 1/2	11.65
Sep. 12.00	12.00	11.92 1/2	11.97 1/2a	
Oct. 12.02 1/2	12.02 1/2	11.90	11.90b	
Nov. 11.20	11.22 1/2	11.20	11.20b	
Dec. 11.72 1/2	11.72 1/2	11.67 1/2	11.67 1/2a	

Sales: 4,640,000 lbs.

Open interest at close Mon., June 27: July 438, Sept. 713, Oct. 155, Nov. 113, and Dec. 67 lots.

WEDNESDAY, JUNE 29, 1955

	July 11.65	11.82 1/2	11.65	11.75
Sep. 12.00	12.12 1/2	12.00	12.07 1/2a	
Oct. 11.95	12.05	11.95	12.02 1/2a	
Nov. 11.20	11.35	11.20	11.32 1/2a	
Dec. 11.85	11.85	11.82 1/2	11.82 1/2b	

Sales: 4,840,000 lbs.

Open interest at close Tues., June 28: July 409, Sept. 725, Oct. 156, Nov. 114, and Dec. 72 lots.

THURSDAY, JUNE 30, 1955

	July 11.82 1/2	11.82 1/2	11.75	11.75b
Sep. 12.10	12.15	12.05	12.07 1/2	
Oct. 12.00	12.05	12.00	12.00b	
Nov. 11.32 1/2	11.35	11.32 1/2	11.35b	
Dec. 11.85	11.90	11.85	11.90	

Sales: 5,000,000 lbs.

Open interest at close, Wed. June 29: July 388, Sept. 718, Oct. 146, Nov. 120, and Dec. 73 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

June 28, 1955

(To retailers and small lots)	
Hams, skinned, 10/12	44
Hams, skinned, 12/14	44
Hams, skinned, 14/16	44
Pork loins, reg. 8/12	48
Pork loins, bon'is, 100's.60	@62
Shoulders, 16/dn., loose	33
Picnics, 4/6 lbs., loose	30
Picnics, 6/8 lbs.	29
Pork hivers	11 @12
Boston butts, 4/8 lbs.	36 @38
Tenderloins, fresh, 10's.77	@60
Neck bones, bbls.	10 @11
Ears, 30's	8 @ 9
Snouts, lean in, 100's.	10
Feet, s.c., 30's	7 @ 6

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers)

Pork trim., reg. 40%	
Pork trim., guar. 50%	15 1/2 @16
lean, bbls.	18 1/2
Pork trim., 80% lean,	30
bbls.	30
Pork trim., 95% lean,	37 @38
Pork head meat	20
Pork cheek meat, trim.,	20
bbls.	27

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chicago	\$14.50
Refined lard, 50-lb. cartons	
F.o.b. Chicago	14.50
Kettle rend., tierces, f.o.b.	
Chicago	15.00
Leaf kettle rend., tierces, f.o.b.	
Chicago	15.50
Neutral tierces, f.o.b.	
Chicago	17.50
Standard shortening	
N. & S. (del.)	20.50
Hydro. shorting. N. & S.	21.75

WEEK'S LARD PRICES

P.S. or Dry	P.S. or Dry	Raw Leaf
Rend. Cash	Rend. Cash	
(Tierces)	(Tierces)	
June 24	11.90b	10.75
June 25	11.90n	10.75n
June 26	11.75a	10.62 1/2
June 27	11.82 1/2a	10.50
June 28	11.62 1/2b	10.75b
June 29	11.70b	10.87 1/2b

HEAVY HOGS GAIN IN WEEK'S PRICE SHIFTS

(Chicago costs and credits, first two days of the week)

Irregular price shifts in the live hog trade and on pork brought about irregular changes in cutting margins. Values on heavy hogs improved over the previous week, while values on the other two fell back further.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
	per cwt.	per cwt.	per cwt.
	fin.	fin.	fin.
	yield	yield	yield
Lean cuts	\$13.02	\$18.78	\$11.95
Fat cuts, lard	5.41	7.78	5.36
Ribs, trimms., etc.	1.88	2.70	1.63
Cost of hogs	\$20.38	\$20.19	\$19.38
Condemnation loss	.02	.02	.02
Handling, overhead	1.43	1.27	1.16
TOTAL COST	\$21.83	\$31.41	\$21.48
TOTAL VALUE	20.31	29.26	18.94
Cutting margin	\$1.52	\$2.15	\$2.54
Margin last week	1.36	1.97	2.20

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles June 28	San Francisco June 28	No. Portland June 28
FRESH PORK (Carcass): (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	\$32.00@34.00	None quoted
130-160 lbs.	\$53.50@55.00	50.00@52.00	51.00@52.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	\$48.00@53.00	\$60.00@62.00	\$55.00@58.00
10-12 lbs.	48.00@53.00	58.00@62.00	55.00@58.00
12-16 lbs.	48.00@53.00	58.00@60.00	54.00@57.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	34.00@39.00	34.00@38.00	34.00@38.00
HAMS, Skinned:			
12-16 lbs.	49.00@53.00	58.00@60.00	55.00@59.00
16-18 lbs.	52.00@58.00	54.00@56.00	51.00@58.00
BACON, "Dry" Cure No. 1:			
6-8 lbs.	42.00@52.00	52.00@56.00	49.00@56.00
8-10 lbs.	40.00@49.00	48.00@52.00	45.00@52.00
10-12 lbs.	38.00@48.00	46.00@50.00	40.00@46.00
LARD, Refined:			
1-lb. cartons	16.50@17.50	19.00@20.00	16.00@18.00
50-lb. cartons & cans	15.00@16.75	18.00@19.00	None quoted
Tierces	14.00@16.00	16.00@18.00	15.00@17.00

N. Y. FRESH PORK CUTS

June 28, 1955

(L.C.I. prices)	Western
Pork loins, 8/12	\$50.00@55.00
Pork loins, 12/16	49.00@51.00
Hams, skind., 10/14	50.00@52.00
Boston butts, 4/8	38.00@40.00
Spareribs, 3/down	47.00@49.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00

City	
Hams, skind., 10/14	\$48.00@50.00
Pork loins, 8/12	50.00@54.00
Pork loins, 12/14	48.00@52.00
Picnics, 4/8	33.00@38.00
Boston butts, 4/8	40.00@45.00
Spareribs, 3/down	50.00@54.00

N. Y. DRESSED HOGS

(L.C.I. prices)

(Heads on, leaf fat in)	
50 to 75 lbs.	\$33.25@36.25
75 to 100 lbs.	33.25@36.25
100 to 125 lbs.	33.25@36.25
125 to 150 lbs.	33.25@36.25

CHGO. WHOLESALE SMOKED MEATS

June 28, 1955

Hams, skinned, 14/16 lbs., wrapped	52
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	54
Hams, skinned, 16/18 lbs., wrapped	52
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	54
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	43
Bacon, fancy, sq. cut, seedless, 12/14 lbs., wrapped	41
Bacon, No. 1 sliced, 1-lb., open-faced layers	52

PHILA. FRESH PORK

June 28, 1955

WESTERN DRESSED	
PORK CUTS—CHOICE, L.B.:	
Regular loins, 8/12	48¢/50
Regular loins, 12/16	44¢/46
Butts, Boston style, 4/8	39¢/41
Spareribs, 3 lbs. down	48¢/51

LOCALLY DRESSED

Lb.	
Pork loins, 8/12	54¢/58
Pork loins, 12/16	53¢/55
Spareribs, 3/dn.	49¢/52
Sk. hams, 10/12	52¢/55
Sk. hams, 12/14	52¢/54
Best. butts, 4/8	40¢/42

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended June 25, 1955, was 13.9. This ratio compared with the 13.8 ratio for the preceding week and 14.8 a year ago. These ratios were calculated on the basis of No. 1 yellow corn selling at \$1.479, \$1.477 and \$1.609 per bu. in the three periods, respectively.

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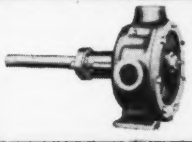
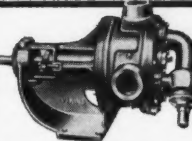
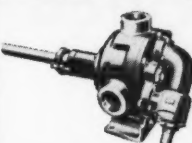
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	Ask for Section Cs	Heavy Duty Pumps Handle Both Thin and Very Viscous Liquids	10 to 300 G.P.M.	100 P.S.I. Non-Lubricating Liquids 200 P.S.I. Lubricating Liquids	Complete Range of Materials. Packed or Mechanical Seal. Jacketed Equipment.
	Ask for Section Ds	Underwriters Pumps Handle All Types of Clean Hazardous Liquids	5 to 300 G.P.M.	50 P.S.I.	Standard Fitted Steel Fitted Bronze Fitted All Bronze Construction. Packed or Mechanical Seal.

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LEGG

A. C.

PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

BLOOD

Wednesday, June 29, 1955

Unground, per unit of ammonia Unit
(bulk) *6.00

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *6.25@6.50n
Med. test *6.25
High test *6.00n
Liquid stick, tank cars *2.50

PACKINGHOUSE FEEDS

Carlots, per ton
50% meat, bone scraps, bagged... \$ 75.00@ 82.50
50% meat, bone scraps, bulk ... 72.50@ 80.00
55% meat scraps, bagged 92.00
60% digester tankage, bagged... 80.00@ 85.00
60% digester tankage, bulk 77.50@ 80.00
80% blood meal, bagged 127.50@135.00
70% steamed bone meal, bagged
(spec. prep.) 85.00
60% steamed bone meal, bagged. 70.00

FERTILIZER MATERIALS

High grade tankage, ground,
per unit ammonia 4.75@5.00n
Hoof meal, per unit ammonia 5.00n

DRY RENDERED TANKAGE

Low test, per unit prot. *1.40n
Med. test, per unit prot. *1.30@1.35
High test, per unit prot. *1.25@1.30n

GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) ... 6.00@ 7.00n
Cattle jaws, scraps, and knuckles,
per ton 55.00@57.50
Pig skin scraps and trimmings.... 5.50

ANIMAL HAIR

Winter coll dried, per ton *125.00@135.00
Summer coll dried, per ton *60.00@ 65.00
Cattle switches, per piece 3 1/2 @ 5
Winter processed, gray, lb. 18@19
Summer processed, gray, lb. 12@12 1/2

n—nominal. n—asked. *Quoted delivered.

TALLOWs and GREASES

Wednesday, June 29, 1955

A firmer undertone was evident late last week, as buyers indicated that they would pay fractionally higher prices; sellers, however, remained undercover. Bleachable fancy tallow was bid at 6 3/4c, Chicago. All hog choice white grease was held at 8c or better, delivered East, and met bids of 7 3/4c. Bleachable fancy tallow was bid at 7 1/4@7 3/4c, c.a.f. New York, product considered. Edible tallow was available at 8c, f.o.b. River, equal to 8 3/4c, Chicago basis. Some movement was reported at 8 3/4@8 3/4c, Chicago basis, volume of product which changed hands was not disclosed.

No material change was registered in the Midwest area on Monday of the new week; buyers and sellers were 1/8@1/4c apart as to their ideas. Yellow grease was bid at 6c, and B-white grease at 6 3/4c, Chicago. Several tanks of all hog choice white grease traded at 8c, c.a.f. New York. Additional tanks were reported held at 8 1/2c or better. Hard body bleachable fancy tallow was held at 7 1/2@

7 3/4c, c.a.f. East, with bids of 7 3/4c, same destination evident. Regular production bleachable fancy tallow was bid at 7 1/4c, c.a.f. East.

Moderate to fair activity was recorded on Tuesday, as several consumers were willing to pay basis 7c, Chicago bleachable fancy tallow. Bleachable fancy tallow sold at 7c, prime tallow at 6 3/4c, special tallow and B-white grease at 6 1/2c, all c.a.f. Chicago. Several more tanks of all hog choice white grease sold at 8c, delivered New York. Moderate movement of bleachable fancy tallow at 7 3/4@7 3/4c, c.a.f. East, price depending on quality.

A few scattered trades at steady levels were reported at midweek. Bleachable fancy tallow sold at 7c, prime tallow at 6 3/4c, B-white grease at 6 1/2c, No. 1 tallow at 6 1/4c, and No. 3 tallow at 6 1/8c, c.a.f. Chicago. Edible tallow was bid at 8 1/2c, Chicago basis, and held at 8 3/4c. Bleachable fancy tallow sold at 7 3/4c, c.a.f. Baltimore. The same was bid at 7 3/4c and 7 1/2c, c.a.f. New York. The all hog choice white grease for quantity was bid at 8 1/2c and held at 8 1/4c, c.a.f. East. Bids were 1/8c lower for single or few tanks,

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but product was held at 8½c.

TALLOW: Wednesday's quotations: edible tallow, 8¼c; original fancy tallow, 7¼c; bleachable fancy tallow, 7c; prime tallow, 6¾c; special tallow, 6½c; No. 1 tallow, 6¼c; and No. 2 tallow, 6c.

GREASES: Wednesday's quotations: The not all hog choice white grease, 7c; B-white grease, 6½c; yellow grease, 6@6½c; house grease, 5½@5¾c; and brown grease, 5½c. The all hog choice white grease was quoted at 8c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, June 29, 1955
Dried blood was quoted Wednesday at \$5.50 to \$6 per unit of ammonia. Low test wet rendered tankage was listed at \$4.75 per unit of ammonia and dry rendered tankage was priced at \$1.20 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 24, 1955

	Open	High	Low	Close	Prev. close
July	16.19b	16.07-10	16.16b
Sept.	15.33b	15.35	15.31b
Oct.	14.47b	14.50	14.47b
Dec.	14.20b	14.20	14.21
Jan.	14.20b	14.20	14.21
Mar.	14.20b	14.18-20	14.20
May	14.15b	14.19	14.17b

Sales: 26 lots.

MONDAY, JUNE 27, 1955

July	16.00b	16.05	15.93	15.93	16.10
Sept.	15.33b	15.37	15.30	15.35	15.35
Oct.	14.45b	14.50	14.46	14.40b	14.50
Dec.	14.20b	14.16	14.16	14.14b	14.20
Jan.	14.20b	14.12b	14.20
Mar.	14.15b	14.15	14.15	14.15	14.20
May	14.19b	14.15	14.12	14.12	14.19

Sales: 71 lots.

TUESDAY, JUNE 28, 1955

July	15.90-85	15.90	15.80	15.85b	15.93
Sept.	15.25b	15.27	15.20	15.20	15.35
Oct.	14.40b	14.40	14.34	14.34b	14.40b
Dec.	14.15b	14.15	14.09	14.05b	14.14b
Jan.	14.12b	14.08b	14.12b
Mar.	14.11	14.12	14.09	14.04b	14.15
May	14.05b	14.12	14.06	14.06	14.12

Sales: 113 lots.

WEDNESDAY, JUNE 29, 1955

July	15.75b	16.00	15.73	16.00b	15.85b
Sept.	15.20	15.25	15.17	15.25	15.20
Oct.	14.30b	14.45b	14.34b
Dec.	14.05	14.20	14.05	14.17	14.05b
Jan.	14.10	14.23	14.10	14.23	14.05b
Mar.	14.03b	14.15b	14.04b
May	14.02b	14.17	14.17	14.17	14.06

Sales: 77 lots.

VEGETABLE OILS

Wednesday, June 29, 1955

Crude, cottonseed oil, carlots, f.o.b.	
Valley	14a
Southeast	14¼a
Texas	13¾@13¾pd
Corn oil in tanks, f.o.b. mills	14¾pd
Peanut oil, f.o.b. mills	18½a
Soybean oil, f.o.b. mills	12½a
Coconut oil, f.o.b. Pacific Coast	11½a
Cottonseed foots:	
Midwest and West Coast	1½@1½
East	1½@1½

OLEOMARGARINE

Wednesday, June 29, 1955

White domestic vegetable	26
Yellow quarters	25
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	9¼@9¼
Extra oleo oil (drums)	13¾@13¾

pd—paid. n—nominal. b—bid. a—asked.

HIDES AND SKINS

Only light trading in the big packer hide market up to midweek, with mostly steady prices paid—Small packer market steady, but slow, awaiting trend of big packer market—Country hide market dull—Shearlings reported in demand, but short in supply.

CHICAGO

PACKER HIDES: Bids for most selections of hides were off ½c from last week's levels on Monday of this week, but packers indicated they would only accept steady prices, although general offering lists were not disclosed. The only trade that developed during the day was that on about 3,600 River heavy native steer hides, which sold steady at 12½c.

The hide market continued quiet Tuesday, with only a few cars of hides traded at steady levels. Involved in the limited activity were River light native steers at 14½c, Northern branded cows at 10½c and River heavy native steers at 12½c. As a result of vacation shutdowns, most tanners were out of the market, not wanting to accumulate additional inventories. Packers, too, were not anxiously pushing offerings, due to the continuation of lower buying interest. Later in the day, a combination sale involving branded cows and ex-light and light branded steers was made, with lower prices paid on the branded cows and steady on the branded steers.

There was little change in the hide picture at midweek, with an early sale of River and Chicago light native steers at steady levels failing to set the pace for the market. In another combination sale, butt-branded and Colorado steers sold ½c off.

SMALL PACKER AND COUNTRY HIDES: Both the small packer and country hide markets were dull this week, due mainly to the spread between buyer's and seller's ideas. The 50-lb. average small packer hides were quoted at 11@11½c, depending on quality and shipping points involved. The 60-lb. average was nominally quoted at 9½c in the absence of sales. Some 30@50-lb. range, averaging 38@39-lbs., were offered out of the Southwest at 16@16½c.

Although there was some activity in the country hide market in export direction last week, trading was slow to develop this week. The 48@50-lb. locker butchers were offered at 8½c, but sources pegged the market for this average at 7½@8c. Renderers were nominally quoted at 7@7½c.

CALFSKINS AND KIPSKINS: Some River kip were offered Tuesday at 32c, but went without action. Calfskins were in demand, but unavailable.

SHEEPSKINS: Demand for shearlings was reportedly very good this week, but actual bid prices were difficult to pin down, as were offering levels. The No. 1 shearlings were quoted at 2.25, the No. 2 at 1.50, and the No. 3 at .50. Fall clips were offered at 3.00. Dry pelts last sold at 25@26c. Pickled skins reported sold at 9.50 on new crop lambs, with additional offerings priced at 10.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended June 29, 1955	Cor. Week 1954
Hvy. Nat. steers	12½@13n		11½n
Lt. Nat. steers	14½@15n		14½@15
Hvy. Tex. steers	11n		10½
Ex. lgt. Tex.	14½n		14n
Butt brand. steers	11n		10½
Col. steers	10½n		10
Branded cows	10½@11½n	12	@12½
Hvy. Nat. cows	12½@13n	13½	@14½
Lt. Nat. cows	14	@14½n	16
Nat. bulls	9	@9½n	10n
Branded bulls	8	@8½n	9n
Calfskins,			
Nor., 10/15	42½n		47½n
10/down	47½n		42½n
Kips, Nor., nat.	31n		27½n

SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over	9½n	9½@10n
50 lbs.	11	@11½n 12n

SMALL PACKER SKINS

Calfskins, und. 15 lbs.	32½n	28	@30n
Kips, 15/30	20n	18	@20c

SHEEPSKINS

Packer shearlings,		
No. 1	2.25n	1.65@1.75
Dry Pelts	25@26n	28n
Horsehides, Untrim.	8.00@8.25n	10.75n

N.Y. HIDE FUTURES

FRIDAY, JUNE 24, 1955

	Open	High	Low	Close
July	11.90b	11.78	11.70	11.76
Oct.	12.38b	12.44	12.36	12.41
Jan.	12.94b	13.02	12.93	13.02
Apr.	13.44b	13.52b- 56a
July	13.95b	14.03b- 10
Sept.	14.40b	14.48b- 52

Sales: 292 lots.

MONDAY, JUNE 27, 1955

July	11.60-68	11.77	11.50	11.77
Oct.	12.30b	12.42	12.20	12.40
Jan.	12.85	13.00	12.77	13.00
Apr.	13.45b	13.45	13.45	13.52b- 55a
July	13.95b	14.05b- 10a
Oct.	14.35b	14.50b- 60a

Sales: 395 lots.

TUESDAY, JUNE 28, 1955

July	11.73-75	11.80	11.68	11.62b- 70a
Oct.	12.40	12.44	12.25	12.27
Jan.	13.00	13.00	12.85	12.87
Apr.	13.45b	13.52	13.52	13.37b- 40a
July	14.00b	13.89b- 95a
Oct.	14.45b	14.34b- 40a

Sales: 83 lots.

WEDNESDAY, JUNE 29, 1955

July	11.55-50	11.63	11.50	11.67b- 70a
Oct.	12.21-20	12.35	12.20	12.35 - 32
Jan.	12.80	12.93	12.80	12.93
Apr.	13.80b	13.46b- 48a
July	13.80b	13.96b-14.03a
Oct.	14.18b	14.43b- 50a

Sales: 89 lots.

THURSDAY, JUNE 30, 1955

July	11.65b	11.79	11.79	11.77b- 82a
Oct.	12.36	12.47	12.36	12.42
Jan.	12.94b	13.06	13.06	12.48b-13.06a
Apr.	13.45b	13.54	13.54	13.52b- 58a
July	13.65b	13.47b-14.02a
Oct.	14.40b	14.50	14.50	

Sales: 80 lots.

LIVESTOCK MARKETS...Weekly Review

Nevada Range Conditions Decline To 33-Year Low

Nevada's range condition was reported by the U. S. Department of Agriculture to be 62 per cent of normal in May and 19 per cent below that for the same time a year ago. This is the first year range conditions have been below 71 per cent of normal during the 33 years in which records have been maintained.

April precipitation throughout the state was only one third to one half of normal and during March, only 25 per cent of normal.

The department reported there is very little new green feed and many ranchers still are feeding supplements to livestock.

Feed supplies in many places are about exhausted and numerous ranchers report they have used up all of their carry over from the 1954 crop. The reported average for stocks carried over on May 1 was only 6.6 per cent of last year's average.

Cattle condition on May 1 was reported 72 per cent of normal, two points below April and ten points

below a year ago. Some reports indicate cattle are becoming thin and summer sales will be heavy to avoid possible future losses.

Sheep and lamb conditions in May were reported 74 per cent of normal, a 3 per cent decline from April and ten points under the May 1 average of a year ago.

ST. LOUIS HOGS IN MAY

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co., as follows:

	—May—	
	1955	1954
Hogs received	185,558	169,509
Highest top price	\$20.00	\$28.00
Lowest top price	17.50	26.50
Average price	17.67	26.73
Average weight, lbs.	218	228

LIVESTOCK CAR LOADINGS

A total of 5,597 cars was loaded with livestock during the week ended June 18, 1955, according to the Association of American Railroads. This was a decrease of 201 cars from the same week of 1954 and 1,441 fewer than in the like period of 1953.

Meat Hogs Will Take Spotlight at Barrow Show

The National Barrow Show, scheduled for September 13-16 at Austin, Minn., well known as an exhibition of the finest hogs in the Midwest and more lately for its promotion of the meat-type hog, will be even more superb in the latter respect this year.

Veteran exhibitors at the show have been impressed with the fact that only the finest specimens get anywhere at the National. This year's sorting of finely-fitted animals of the breeds from which meat-type hogs come will assure close competition, show officials said.

The National Barrow Show was among the first organized livestock exhibitions to see the future of the meat-type hog and its importance in the meat industry.

History of Santa Gertrudis Subject of New Color Film

A new 14-minute color movie depicting the origin, development, classification and spread of the Santa Gertrudis cattle breed developed by Santa Gertrudis Breeders International, is now available and may be secured for use by interested groups.

In addition to color, black and white prints are available for use on television. Sound with color is available in Spanish and English and black and white prints come only in English, it was pointed out.

Santa Gertrudis cattle, shown for the first time at Chicago's International last year, attracted wide interest.

Requests for the use of the films should be made to S. G. B. I., Box 1373, Kingsville, Tex.

SOWS FARROWING, PIGS PER LITTER AND PIGS SAVED FOR THE UNITED STATES

	YEARS 1946-1955					
	Sows Farrowing		Pigs per Litter		Pigs Saved	
	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)
1946	8,077	4,704	6.46	6.49	32,191	30,503
1947	8,548	4,866	6.11	6.39	32,199	31,060
1948	7,833	5,070	6.44	6.58	50,468	33,358
1949	8,820	5,568	6.46	6.52	56,969	36,275
1950	9,174	5,923	6.31	6.65	57,935	39,404
1951	9,591	6,032	6.47	6.60	62,007	39,804
1952	8,480	5,257	6.64	6.65	56,270	34,961
1953	7,300	4,751	6.81	6.70	49,703	31,809
1954	8,071	5,424	6.90	6.78	55,067	36,766
1955	8,758	5,043	6.90	7.70	60,453	240,500

¹Fall farrowing indicated from breeding intentions reports. ²Average number of pigs per litter with allowance for trend used to compute indicated number of fall pigs. Number rounded to nearest 500,000 head. ³Spring pig crop plus indicated number of fall pigs.

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FULTON, KY.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.

LAFAYETTE, IND.
LOUISVILLE, KY.
MEMPHIS, TENN.
MONTGOMERY, ALA.
NASHVILLE, TENN.

OMAHA, NEBR.
PAYNE, OHIO
SIOUX CITY, IOWA
SIOUX FALLS, S.D.
VALPARAISO, IND.

SERVICE

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LIVESTOCK BUYING

THE NATIONAL PROVISIONER

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 28, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:					
120-140 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	\$18.00-19.25	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	19.00-20.50	\$17.00-20.50	None qtd.	None qtd.	\$18.00-19.00
180-200 lbs.	20.00-20.50	19.75-20.75	\$19.25-19.75	\$19.00-20.25	19.00-20.50
200-220 lbs.	20.00-20.50	19.75-20.75	19.25-19.75	19.00-20.25	19.00-20.50
220-240 lbs.	19.50-20.25	19.50-20.50	19.00-19.75	19.00-20.25	19.00-20.50
240-270 lbs.	18.25-19.75	18.75-19.75	17.75-19.00	17.50-19.25	18.25-19.25
270-300 lbs.	17.50-18.75	17.75-19.00	None qtd.	16.75-18.25	16.00-16.50
300-330 lbs.	None qtd.	17.00-18.25	None qtd.	15.00-17.00	15.00-16.00
330-360 lbs.	None qtd.	16.25-17.25	None qtd.	15.00-17.00	14.00-15.50
Medium:					
160-220 lbs.	None qtd.	None qtd.	None qtd.	14.50-19.00	None qtd.

SOWS:

Choice:					
270-300 lbs.	16.75-17.00	17.50-18.00	15.75-16.00	17.00-17.50	17.00-17.25
300-330 lbs.	16.75-17.00	17.00-17.75	15.50-15.75	15.50-17.25	16.00-17.00
330-360 lbs.	16.00-17.00	16.00-17.25	15.25-15.50	14.50-16.00	15.00-16.50
360-400 lbs.	15.25-16.25	14.50-16.25	14.50-15.25	13.25-14.75	13.50-14.50
400-450 lbs.	14.50-15.50	14.25-14.75	13.50-14.75	12.75-14.00	12.00-13.50
450-550 lbs.	13.00-14.75	12.75-14.25	12.50-13.50	11.50-13.00	11.00-12.50
Medium:					
250-500 lbs.	None qtd.	None qtd.	None qtd.	10.00-16.75	None qtd.

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:					
700-900 lbs.	23.00-24.50	None qtd.	23.00-24.25	22.00-23.75	None qtd.
900-1100 lbs.	23.00-24.50	23.75-25.00	23.25-24.75	22.50-24.25	None qtd.
1100-1300 lbs.	22.75-24.25	23.25-25.00	23.50-24.75	22.00-24.25	None qtd.
1300-1500 lbs.	22.25-24.00	23.00-24.75	22.75-24.25	21.75-23.50	None qtd.

Choice:

700-900 lbs.	21.00-23.00	21.50-23.75	21.25-23.25	20.50-22.50	None qtd.
900-1100 lbs.	21.00-23.00	21.75-23.75	21.50-23.50	20.25-22.50	21.00-22.00
1100-1300 lbs.	21.00-23.00	21.25-23.50	21.00-23.50	19.75-22.50	21.00-22.00
1300-1500 lbs.	20.75-22.50	21.00-23.25	20.50-23.25	19.50-22.00	21.00-21.50

Good:

700-900 lbs.	18.50-21.00	19.00-21.75	18.50-21.50	18.00-20.50	18.50-21.00
900-1100 lbs.	18.50-21.00	18.50-21.75	19.00-21.50	18.00-20.50	18.50-21.00
1100-1300 lbs.	18.00-21.00	18.00-21.75	18.50-21.50	18.00-20.00	18.50-21.00

Commercial:

all wts.	16.50-18.50	16.00-19.00	16.00-19.00	16.00-18.00	16.00-18.50
Utility,					
all wts.	14.00-16.50	13.50-16.00	12.00-16.00	14.00-16.00	14.00-16.00

HEIFERS:

Prime:					
600-800 lbs.	23.00-24.00	None qtd.	22.50-23.25	21.75-23.00	None qtd.
800-1000 lbs.	22.75-24.00	22.75-24.00	23.00-23.75	22.25-23.50	None qtd.

Choice:

600-800 lbs.	21.00-23.00	20.75-22.75	20.50-23.00	20.25-22.25	20.00-21.00
800-1000 lbs.	21.00-23.00	20.75-23.00	21.00-22.00	20.25-22.25	20.50-21.50

Good:

500-700 lbs.	18.50-21.00	18.50-20.75	17.50-21.00	18.00-20.25	18.00-20.50
700-900 lbs.	18.00-21.00	18.75-20.75	18.25-21.00	18.00-20.25	18.00-20.50

Commercial:

all wts.	15.50-18.00	15.00-18.75	14.50-18.25	15.50-18.00	15.00-18.00
Utility,					
all wts.	13.00-15.50	12.25-15.00	11.00-14.50	13.50-15.50	13.50-15.00

COWS:

Commercial,					
all wts.	12.50-14.00	13.00-14.00	12.75-15.00	12.25-14.25	14.00-15.00
Utility,					
all wts.	11.00-12.50	11.00-13.25	10.50-12.75	11.25-12.25	11.50-13.50

Can. & cut.

all wts.	8.00-11.00	9.00-12.00	9.00-10.75	9.50-11.25	9.50-11.50
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BULLS (Yrds. Excl.) All Weights:

Good	None qtd.	12.00-15.00	None qtd.	12.75-14.50	13.50-14.50
Commercial	14.00-15.00	16.25-16.50	13.50-14.75	14.25-15.50	13.50-14.50
Utility	13.00-14.00	15.00-16.25	11.75-13.50	12.00-14.25	14.00-15.50
Cutter	10.50-13.00	12.50-15.00	10.50-12.00	11.00-12.00	14.00-15.50

VEALERS, All Weights:

Ch. & pr.	18.00-23.00	22.00-24.00	18.00-20.00	19.50-21.50	20.00-23.00
Com'l & gd.	13.00-18.00	16.00-22.00	13.00-18.00	13.00-19.50	14.00-20.00

CALVES (500 Lbs. Down):

Ch. & pr.	17.00-21.00	18.00-21.00	17.00-20.00	17.00-20.00	18.00-20.00
Com'l & gd.	12.00-17.00	14.00-18.00	13.00-17.00	12.00-17.00	14.00-18.00

SHEEP & LAMBS:

SPRING LAMBS:

Ch. & pr.	21.50-23.00	22.00-23.50	20.75-22.00	21.50-22.00	20.50-21.00
Gd. & ch.	19.00-21.50	20.50-22.00	18.00-20.75	20.00-21.50	20.00-20.50

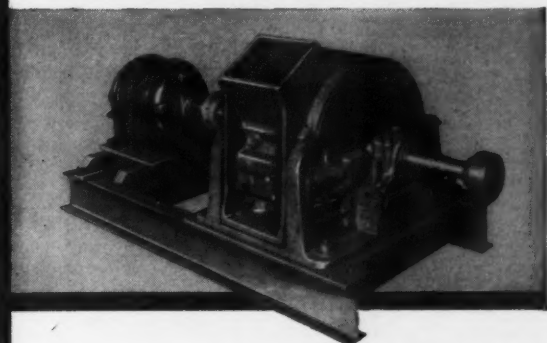
LAMBS (105 Lbs. Down) (Shorn):

Ch. & pr.	None qtd.	18.00-19.00	None qtd.	None qtd.	None qtd.
Gd. & ch.	16.50	16.50-18.00	None qtd.	16.00-17.00	16.00-17.00

EWES (Shorn):

Gd. & ch.	4.00-5.00	4.00-5.00	4.50-5.00	4.00-5.25	4.50-5.00
Cull & util.	3.00-4.00	3.00-4.00	3.00-4.50	3.00-4.00	3.00-4.50

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER, showing the number of livestock slaughtered at 13 centers for week ended June 25.

Week Ended	Prev. Week	Cor. Week
June 25	Week	1954
CATTLE		
Chicago...	23,685	25,015
Kan. City...	13,574	14,456
Omaha...	27,898	29,352
St. Louis...	11,072	14,619
St. Joseph...	10,060	11,247
Sioux City...	8,449	7,985
Wichita...	4,148	4,735
New York & Jer. City...	12,206	12,606
Okl. City...	10,529	11,025
Cincinnati...	4,570	4,817
Denver...	8,616	13,616
St. Paul...	14,300	15,562
Milwaukee...	3,699	4,035
Totals	152,817	169,070

HOGS		
Chicago...	29,224	29,103
Kan. City...	7,657	8,068
Omaha...	34,369	35,550
St. Louis...	23,067	22,062
St. Joseph...	13,915	15,123
Sioux City...	11,886	10,181
Wichita...	8,030	8,379
New York & Jer. City...	34,597	49,287
Okl. City...	6,619	6,646
Cincinnati...	10,659	10,817
Denver...	6,280	8,278
St. Paul...	30,491	25,994
Milwaukee...	3,385	3,505
Totals	210,108	226,234

SHEEP		
Chicago...	4,091	3,473
Kan. City...	6,394	7,254
Omaha...	8,960	11,280
St. Louis...	7,211	5,073
St. Joseph...	9,935	7,376
Sioux City...	2,413	2,398
Wichita...	2,552	2,559
New York & Jer. City...	44,309	46,534
Okl. City...	6,749	7,366
Cincinnati...	872	431
Denver...	4,011	13,616
St. Paul...	2,948	1,381
Milwaukee...	615	614
Totals	106,160	101,950

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended June 18:

CATTLE		
Week Ended	June 18	Same week
1955	1954	
Western Canada...	14,445	13,856
Eastern Canada...	17,530	15,268
Totals	31,975	29,124
HOGS		
Western Canada...	51,833	41,748
Eastern Canada...	51,020	41,940
Totals	102,853	83,688
SHEEP		
Western Canada...	2,655	902
Eastern Canada...	2,663	1,873
Totals	5,318	2,775

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended June 25:

Cattle	Calves	Hogs	Sheep
Salable	138	141	14
Total (inc. directs)	5,764	4,294	13,756
Prev. week:			
Salable	118	86	8
Total (inc. directs)	6,586	4,315	20,155

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
Cattle	Calves	Hogs	Sheep	
June 23...	1,723	356	10,181	612
June 24...	1,927	299	4,978	248
June 25...	538	177	1,522	3
June 26...	37,248	2,393	33,698	7,750
June 27...	19,943	467	11,288	797
June 28...	5,000	400	10,000	1,400
June 29...	12,000	300	10,000	1,400
*Week so far				
June 23-29...	36,943	1,167	31,288	3,197
Yr. ago...	37,248	2,393	33,698	7,750
June 23-29...	33,716	1,305	28,218	2,836
2 years ago				
June 23-29...	36,815	1,412	25,856	4,734

*Including 549 cattle, 3,155 hogs and 400 sheep direct to packers.

SHIPMENTS				
Cattle	Calves	Hogs	Sheep	
June 23...	2,432	52	4,280	61
June 24...	832	8	1,485	430
June 25...	135	1	443	...
June 26...	5,765	20	1,987	21
June 27...	4,000	...	2,000	...
June 28...	5,000	...	2,000	...
Week so far				
June 23-29...	14,765	20	5,987	21
Yr. ago...	14,780	103	6,954	35
June 23-29...	12,596	183	4,671	657
2 years ago				
June 23-29...	15,150	323	5,076	159

JUNE RECEIPTS		
Cattle	186,799	181,416
Calves	10,594	10,443
Hogs	214,487	193,387
Sheep	36,228	19,513

JUNE SHIPMENTS		
Cattle	87,844	72,738
Hogs	55,924	42,338
Sheep	5,172	2,518

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., June 29:

Packers' purch.	Shippers' purch.	Week ended June 29	Week ended June 22
29,387	27,800	18,875	11,515
Totals	43,262	39,315	

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, June 29, were reported as shown in the table below:

CATTLE:	
Steers, ch. & pr.	None qtd.
Steers, choice	\$23.00 only
Steers, com'l & gd.	19.50@22.25
Heifers, gd. & ch.	19.00@21.50
Heifers, util. & com'l	14.00@18.00
Cows, util. & com'l	12.00@16.00
Cows, can. & cut.	9.00@11.50
Bulls, util. & com'l	15.50@17.00

CALVES:	
Good & choice	\$19.00@21.00
Com'l & good	17.00@19.00
Util. & com'l	15.00@17.00

HOGS:	
Choice, 180/225	\$21.00@22.00
Sows, 400/dn.	14.00@15.50

LAMBS:	
Choice & prime	None qtd.

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, June 24, with comparisons:

Cattle	Hogs	Sheep
Week to date	264,000	335,000
Previous week	280,000	339,000
Same wk. 1954	273,000	289,000
1955 to date	8,891,000	10,684,000
1954 to date	7,086,000	8,981,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended June 23:

Cattle	Calves	Hogs	Sheep
Los Ang.	9,400	925	1,425
N. Portl.	2,830	435	1,850
San Fran.	950	400	1,000

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 25, 1955, as reported to The National Provisioner:

CHICAGO				
Armour	5,953	hogs:	Wilson	3,606
hogs:	Agar	7,261	hogs:	Shippers
13,162	hogs:	and Others	12,406	hogs.
Totals	23,685	cattle	1,222	calves,
42,386	hogs and	4,091	sheep.	

KANSAS CITY				
Armour	2,451	547	1,677	1,777
Swift	2,352	602	2,264	2,491
Wilson	1,602	...	2,383	...
Butchers	8,780	6	578	402
Others	207	...	795	1,724
Totals	12,392	1,555	7,657	6,394

OMAHA				
Armour	7,434	8,008	2,359	
Cudahy	3,601	6,515	1,284	
Wilson	5,239	4,239	1,894	
Am. Stores	937	...	1,687	
Cornhusker	1,182	
O'Neill	375	
Neb. Beef	509	
Eng. Omaha	118	
Hoffman	97	
Rothschild	1,398	
Roth	1,142	
Kingman	1,378	
Merchants	132	
Others	1,148	14,206	...	
Totals	29,838	37,765	7,224	

E. ST. LOUIS				
Armour	2,733	641	10,311	3,281
Swift	2,823	1,032	10,438	3,920
Hunter	2,318	...
Hell	2,198	...
Kretz	105	...
Laclede
Luer Co.
Totals	5,556	2,573	25,370	7,201

ST. JOSEPH				
Armour	2,839	430	7,321	4,927
Armour	3,283	441	5,366	3,272
Others	4,676	5	5,062	1,461
Totals	10,795	876	17,749	9,660

*Does not include 14 cattle, 81 calves, 1,222 hogs and 1,736 sheep direct to packers.

SIoux CITY				
Armour	3,972	...	6,119	1,053
Sioux City
Dr. Beef	1,369
Swift	3,305	...	3,159	805
Butchers	528	...	7	3
Others	11,389	...	18,361	394
Totals	20,563	7	27,642	1,062

WICHITA				
Cudahy	1,092	174	1,111	...
Kansas	476
Dunn	168
Dold	93	...	374	...
Snufowler	52
Pioneer	32
Excel	177
Armour	117	...	1,451	...
Swift	1,081	...
Others	622	...	164	1,143
Totals	2,829	174	1,649	3,675

OKLAHOMA CITY				
Armour	2,454	253	752	1,794
Wilson	2,212	469	1,285	2,134
Others	2,711	1,345	890	28
Totals	7,377	2,067	2,927	3,956

*Do not include 705 cattle, 380 calves, 3,692 hogs and 2,793 sheep direct to packers.

LOS ANGELES				
Armour	24	13
Swift	47	2	90	...
Wilson	166
United	832	25	350	...
Atlas	671
Ideal	603
Consolidated	552
Com'l	485
Harman	485
Acme	384
Others	3,226	648	926	...
Totals	7,835	688	1,345	...

DENVER				
Armour	1,126	34	1,911	1,896
Swift	1,344	78	2,043	3,062
Cudahy	684	36	1,587	303
Wilson	646	...	1,706	483
Others	6,080	46
Totals	10,080	194	7,250	5,854

CINCINNATI				
Armour	5,163	2,392	9,391	1,072
Bartusch	980
Rifkin	970	31
Superior	1,531
Swift	5,054	2,419	21,100	976
Others	2,272	1,647	12,364	...
Totals	16,572	6,489	42,855	2,048

ST. PAUL				
Armour	1,343	1,812	1,044	7,561
Swift	2,339	2,170	796	10,622
Bl. Bon.	648	51	190	...
City	648	59	100	...
Rosenthal	402	27
Totals	5,390	4,119	2,130	18,183

FORT WORTH				
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WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended June 25, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,105	12,205	34,597	44,309
Baltimore, Philadelphia.....	7,828	1,423	18,229	2,559
Cincinnati, Cleveland, Detroit.....	15,362	5,621	57,163	12,422
Indianapolis.....	24,846	6,591	46,247	7,288
Chicago Area.....	27,432	18,623	68,713	6,266
St. Paul-Wis. Area ²	14,981	7,078	46,347	11,597
St. Louis Area ³	8,676	8	11,402	2,155
Sioux City.....	31,431	602	50,616	13,428
Omaha Area.....	14,807	3,774	19,859	9,979
Kansas City.....	27,592	10,459	193,339	27,912
Iowa-So. Minnesota ⁴	10,472	10,367	29,672	Not Available
Louisville, Evansville, Nashville, Memphis.....	10,635	5,008	12,843	...
Georgia-Alabama Area ⁵	18,380	4,068	28,524	13,225
St. Joseph, Wichita, Okla. City.....	21,471	8,268	9,886	22,422
Ft. Worth, Dallas, San Antonio.....	15,413	431	10,068	13,529
Denver, Ogden, Salt Lake City.....	27,724	3,702	26,127	32,705
Los Angeles, San Francisco Areas ⁶	7,473	861	9,413	9,067
Portland, Seattle, Spokane.....	296,737	99,184	672,045	228,893
GRAND TOTALS.....	311,864	109,074	695,552	243,108
Totals previous week.....	287,434	110,314	592,201	240,601
Totals same week, 1954.....				

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 18, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweight	
	1955	1954	1955	1954	1955	1954	1955	1954
Toronto.....	\$19.43	\$18.50	\$21.17	\$21.57	\$28.75	\$36.00	\$25.89	\$27.37
Montreal.....	20.30	20.10	18.50	19.60	29.50	37.01	28.50	27.07
Winnipeg.....	18.17	18.63	23.21	24.00	25.35	34.79	25.00	22.25
Calgary.....	18.20	17.97	23.45	22.18	25.32	31.41	19.00	22.25
Edmonton.....	18.00	17.80	23.00	25.00	25.85	32.75	22.80	20.50
Lethbridge.....	18.27	18.62	22.50	22.25	24.95	31.75
Pr. Albert.....	17.90	17.75	21.30	22.75	24.30	33.00	20.00	...
Moose Jaw.....	17.85	18.00	23.10	18.00	24.65	32.90
Saskatoon.....	17.75	17.00	23.00	21.75	24.50	33.00	19.00	...
Regina.....	17.60	17.25	23.10	22.10	25.00	32.50
Vancouver.....	18.75	22.25	22.18	22.75

*Dominion Government premiums not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended June 24:

	Cattle	Calves	Hogs
Week ended June 24.....	3,954	1,439	5,801
Week previous (five days).....	5,550	2,088	7,112
Corresponding week last year.....	3,075	1,312	5,086

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, June 29, were reported as follows:

CATTLE:	
Steers, ch. & pr....	\$23.50 only
Steers, choice.....	20.00@22.25
Steers, good.....	18.00@20.00
Steers, commercial.....	16.50@18.00
Heifers, choice.....	20.50@22.50
Heifers, good.....	18.00@19.50
Heifers, com'l.....	15.50@17.50
Cows, util. & com'l.....	11.50@14.00
Cows, can. & cut.....	10.00@11.50
Bulls, util. & com'l.....	13.00@15.00
Bulls, good.....	12.00@14.00

HOGS:	
Choice, 180/210.....	\$19.00@20.00
Choice, 210/220.....	19.00@20.00
Choice, 220/240.....	18.00@20.00
Choice, 240/270.....	17.50@19.50
Sows, 400/dn.....	13.25@17.50

LAMBS:	
Choice & prime.....	21.00@21.50

CANADIAN KILL

Inspected slaughter of livestock in Canada in May, 1955-54, compared, as reported by the Dominion Department of Agriculture:

	May 1955	May 1954
Cattle.....	120,972	120,752
Calves.....	93,870	93,692
Hogs.....	440,440	350,751
Sheep.....	14,221	113,363

Average dressed weights of livestock slaughtered in the two months were:

	May 1955	May 1954
Cattle.....	493.3 lbs.	503.5 lbs.
Calves.....	99.1 lbs.	103.1 lbs.
Hogs.....	162.2 lbs.	163.5 lbs.
Sheep.....	46.2 lbs.	46.5 lbs.

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MANAGER-SALESMANAGER: With an unusual background of successful experience in general sales and plant management in both large and small independent plants will be available in 30 days. Midwest or southeast location preferred. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Competent, profit minded executive, 28 years practical experience, thorough knowledge all phases packinghouse management and operations, including livestock buying, slaughtering, processing, sausage manufacturing, cost control, labor relations, sales and distribution. Locate anywhere. W-230, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED: Proven ability to establish good practices on quality, yields, efficiency and sanitation. Set up controls, maintain same. 25 years experience in packing industry. 45 years of age. References of past employers given. W-231, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES REPRESENTATIVE with established following, wants connection with reliable firm to represent in New York, New Jersey and Westchester. W-245, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

HELP WANTED

EQUIPMENT SALESMAN: We want to pay a man \$125.00 per week and have him earn \$250.00 per week and up in commissions as has been done in other territories. Previous selling experience unnecessary although you must sell as your drawing account is against commissions. We prefer a man with mechanical experience and with knowledge of rendering and meat processing procedure. Eastern Territory including Pennsylvania open. Midwest Territory including Iowa open (if you cannot sell Morrell, Hormel, Rath, O. Mayer do not apply). Western Territory including California open. Apply to The Cincinnati Butchers' Supply Company—"BOSS"—, Box D., Cincinnati 10, Ohio.

CANNED MEAT SALESMAN OR BROKER: Midwest packer has opportunity for qualified sales representative to handle sales for Chicago area of full line of Semi Perishable Canned Meats, including Hams, Picnics, Luncheon Meat, Pressed Ham, etc. Applicant must have following with Chains, Jobbers, and Super Markets. Salary and commission. State qualifications and experience. All replies confidential. W-237, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Car route shipper. Full line products to supply four excellent territories, Newark and suburb. Approximate volume, 75,000 lbs. weekly. Presently in operation. W-236, THE NATIONAL PROVISIONER, 18 East 41st Street, New York 17, N.Y.

FOOD SALESMEN covering super-markets and retail trade in N.Y., N.J., Pa., Conn., and Mass. to carry additional line of Danish canned meat products on generous commission basis. Reply to Box W-234, THE NATIONAL PROVISIONER, 18 E. 41st St., New York, N.Y.

HELP WANTED

KILLING FLOOR FOREMAN: Progressive mid-western beef packer needs experienced foreman to instruct and assist. Write qualifications in full. Your confidence will be respected. W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHEMIST: With experience in seasonings, binders, emulsifiers, cures, etc.; our technical people know of this ad; excellent salary and bonus. W-247, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SIDELINE—SAUSAGE CASINGS

Old established firm offers excellent opportunity to salesmen with following. W-248, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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NEW YORK CITY: Small pork and provision plant for sale or rent. One retail outlet, one route, some jobbers. Reason: Retirement. FR-228, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

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